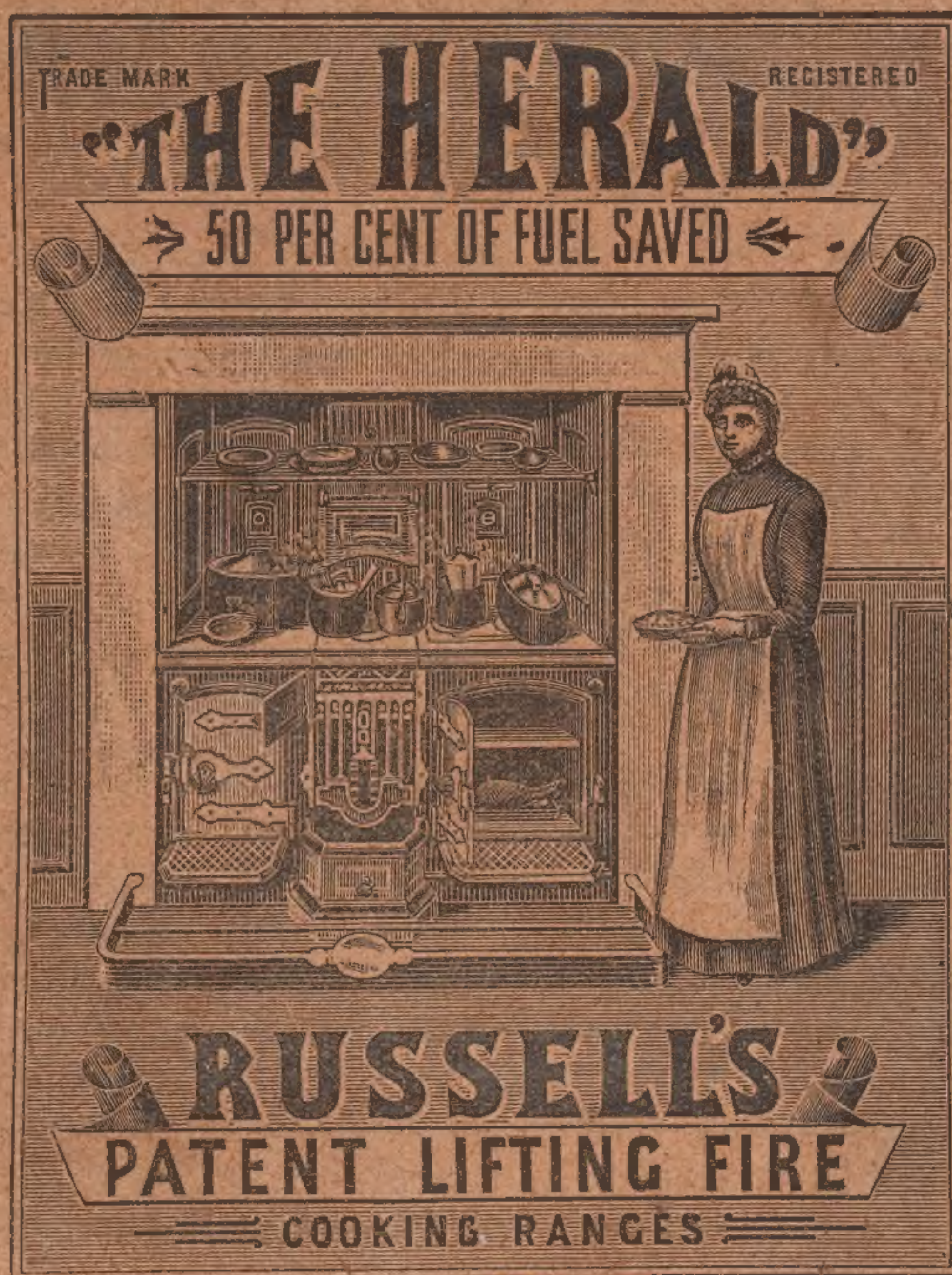


—||— RUSSELL'S —||—

PATENT "HERALD" RANGE.

THE ONLY PERFECT LIFTING FIRE-RANGE
IN THE MARKET.



WITH SPECIAL FIRE-BARS FOR ROASTING
OR TOASTING.

S. WARHURST,

Wholesale and Retail Ironmonger,

ULVERSTON and

GRANGE-OVER-SANDS.

REGISTERED TRADE MARK—

THE "HERALD" RANGE.

THE Patentees of this excellent Cooking Range (after 45 years' practical experience in the manufacture of Kitchen Ranges) have the greatest confidence and pleasure in presenting to the public the best combined Open and Close Fire Range at present in the market. The improvements combine great simplicity and economy, so that a saving of at least 50 per cent. in fuel is effected with a certainty of having Good Baking and Roasting Ovens, and a moderate sized fire, which can be so regulated and modified that the Cook can do the whole of the culinary operations with a depth of fire varying from 6 to 12 inches. The adjustable patent bottom grate is the simplest that has yet been devised, having no working parts, such as pivots or gudgeons, in the fire to get out of order.

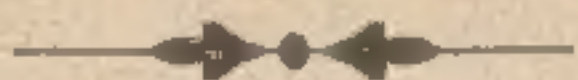
The advantages of a lifting fire are too well known to require repetition. They are great economisers of fuel, and most valuable when cooking such as grilling or boiling has to be done over the fire, as a child may raise the bottom grate to the level required, so simple and easy is the arrangement. For the last forty years many forms of lifting fires have been before the public, but in all cases their liability to get out of order has condemned their use. This grave defect has been overcome in the "Herald" Range, and a form of grate has been invented which entirely obviates the difficulty. Excellent testimony is borne by a very large number of Ironmongers who have bought and sold the Range, and their customers speak in the highest terms of its efficiency and economy.

We would also call special attention to our Patent Collapsible Oven Range on pages 26 and 27. This new Range is specially valuable for those who occasionally require an extra oven. It can either be used for Cooking Meat, Baking Bread, or used as a Hot Closet for keeping food hot, and when not required can be instantly doubled up, leaving a perfectly open hot plate as in the ordinary "Leamington" Range. It is very simple in construction, and cannot get out of order. An extra Oven can be formed or done away with in a few seconds.

RUSSELL'S Improved Patent "HERALD" Range,

WITH TELESCOPIC FIRE FRONT.

IMPORTANT NOTICE.—New Improved Patent Fire
for the "Herald" Range.



THE inventors of the "Herald" Range have recently patented some further valuable improvements to their well-known and popular Range, which they trust will still further place it in the front rank of Lifting Fire Ranges, and considerably enhance its value and utility.

The improvements consist in utilising the bracket table in front of the fire for raising and lowering the bottom grate, thus doing away with the inconvenience of having to look for a lever when the bottom grate requires lifting up; the bracket table will rest in a horizontal position at whatever height the bottom grate is at, or may be lifted off if desired.

The second improvement is in the vertical bars. These are made of a specially prepared hard planished steel, cast into a horizontal cross-bar at the top, and passing through open holes at the bottom, thus allowing for free expansion and contraction, obviating a defect in previous bars of this description, which were liable to bend and fall out.

A third improvement consists in making the vertical steel bars with the horizontal cross-bar to take out, leaving free access to the bottom grate for clearing out the ashes; also giving access to the back boiler flue, where one is used. This is of great importance, and is not possessed by any other lifting fire range. There has always been a difficulty in properly cleaning out the back boiler flues of lifting fire ranges, with the continual complaint of scarcity of hot water as a natural consequence.

A fourth improvement is in providing a better roasting fire when required. This improvement will be appreciated by those who prefer to roast before the fire. The present solid fall bar, even when turned down, prevents the whole front of the fire from being properly utilised for roasting. By our new patented improvement, the fall-bar is lifted out, and the round vertical bars raised up to the top of fire, thus giving a clear fire the whole depth of fire frame, making it invaluable for roasting purposes.

The above improvements are carried out without the least complication or any mechanical contrivance liable to get out of order.

The bottom grate is not hinged at the back as is the case with most other lifting bottom grates.

The round steel bars utilise 50 per cent. more of the heat from the front of the fire than any other range, making it invaluable for toasting or roasting.

The wearing properties of these bars have been so enormously increased that we are prepared to keep the front bars in good order for twelve months without charge, and after that, if necessary, to supply front vertical bars at a nominal cost.

Explanation of Drawings.

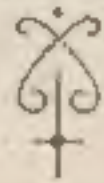


Fig 1 is an elevation of the new fire when the ovens are in use, with the bottom grate partially raised, showing the bracket table in a horizontal position with bottom of fire.

Fig. 2 is an elevation of fire when ovens are not being used for cooking, showing fire the full depth, with bracket table at the bottom.

Fig. 3 is an elevation of fire with the fall bar removed, and the vertical bars raised to the top of fire frame, giving a splendid roasting fire.

Fig. 4 is an elevation of the fire front with the vertical bars and the fall bar removed for cleaning out the ashes, or for cleaning out the back boiler flue; or for repairs generally to the fire basket.

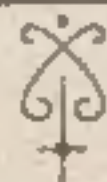
Fig. 5 is a view of the vertical steel front bars attached to the horizontal cross bar,

Fig. 6 shows the plan of lowering the fire, with the left hand raising the front of table until the back edge binds against the front edge of grate, and the right hand lifting up the lever to release the prawl.

Fig 2 and 3 shows an extra piece to the front of bracket table. This extra piece is to draw out to lengthen the table, if necessary, and can be taken away when not required.



Advantages of the New Patent Fire.



1st.—Increased durability of the front bars, there being nothing to interfere with free expansion and contraction, and being all attached to the top bar, they are all removed by one operation for either repairs to the fire basket, or for clearing out ashes, from bottom grate or back boiler flue.

2nd.—No lever required to raise or lower the fire—the table is always used for this purpose.

3rd.—A perfect roasting fire when the vertical bars are raised to the full size of fire frame.

4th.—The bottom grate is not hinged at the back, so will not easily get out of order.

5th.—No screws are used to fasten any part of the fire fittings, but all can be renewed in a few seconds, and, if necessary, replaced with new parts.

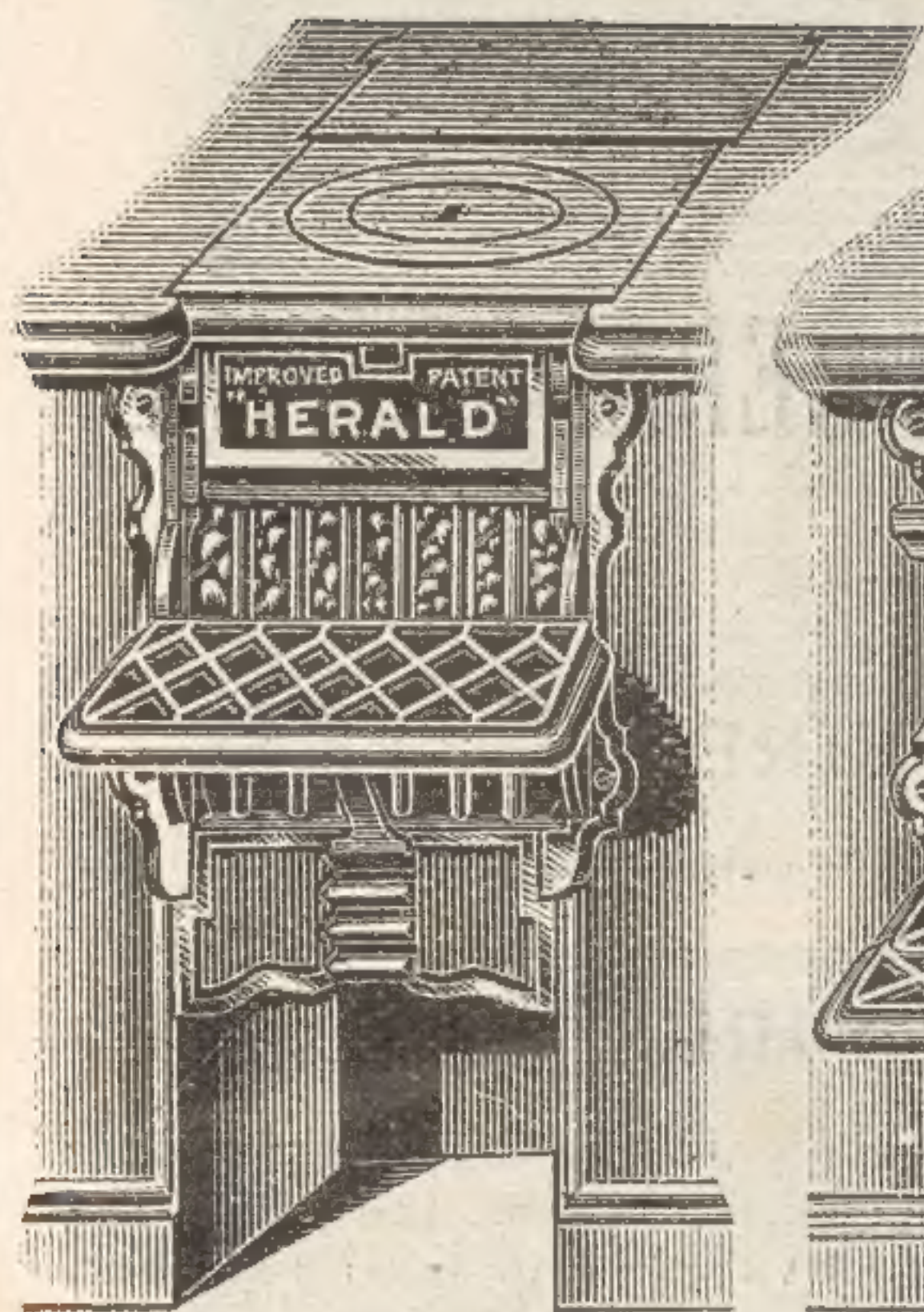


FIG. 1.

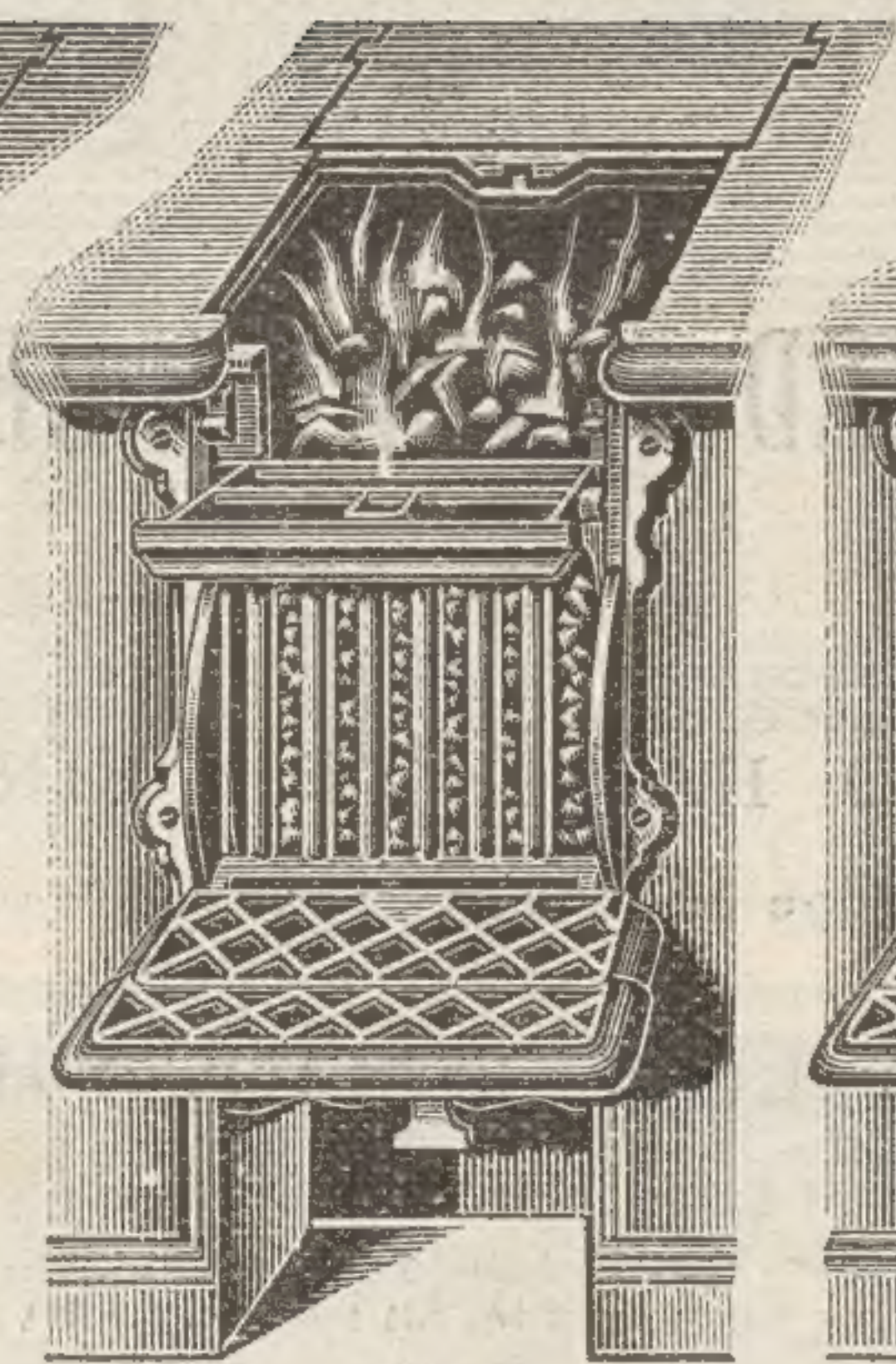


FIG. 2.

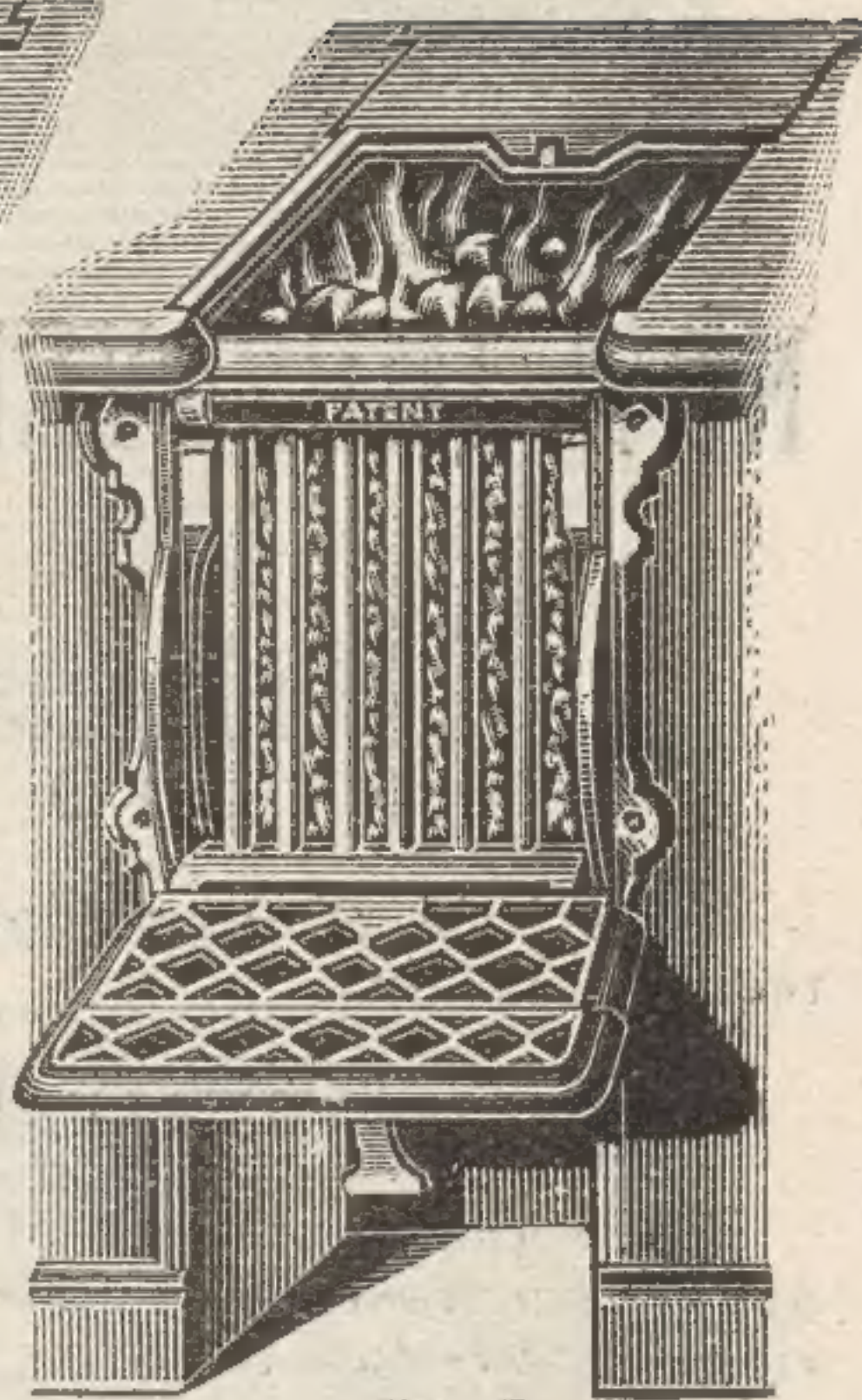


FIG. 3.

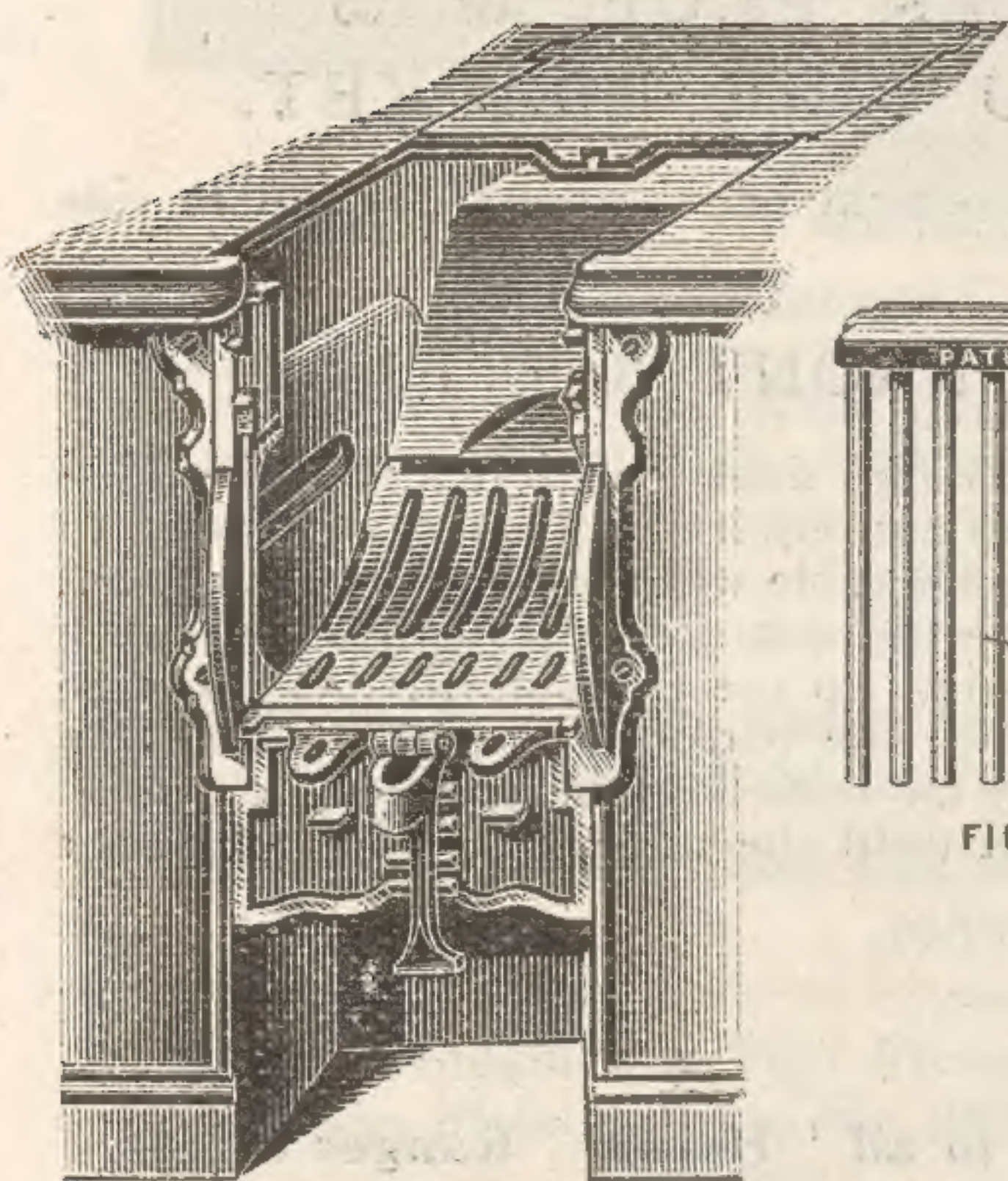


FIG. 4.

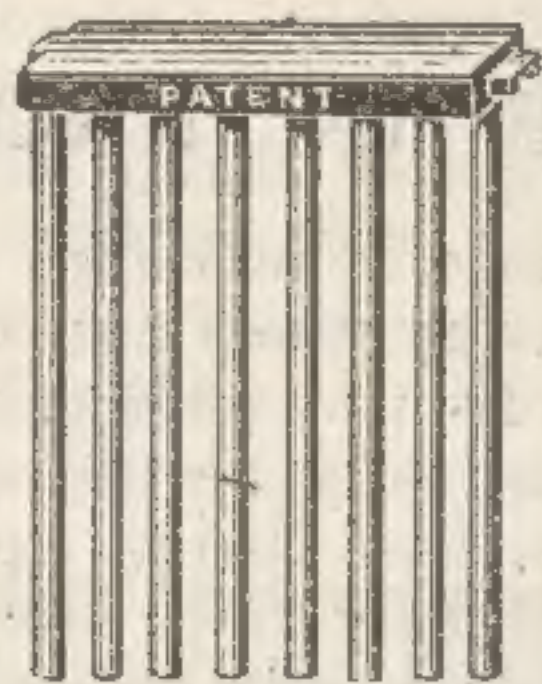


FIG. 5.

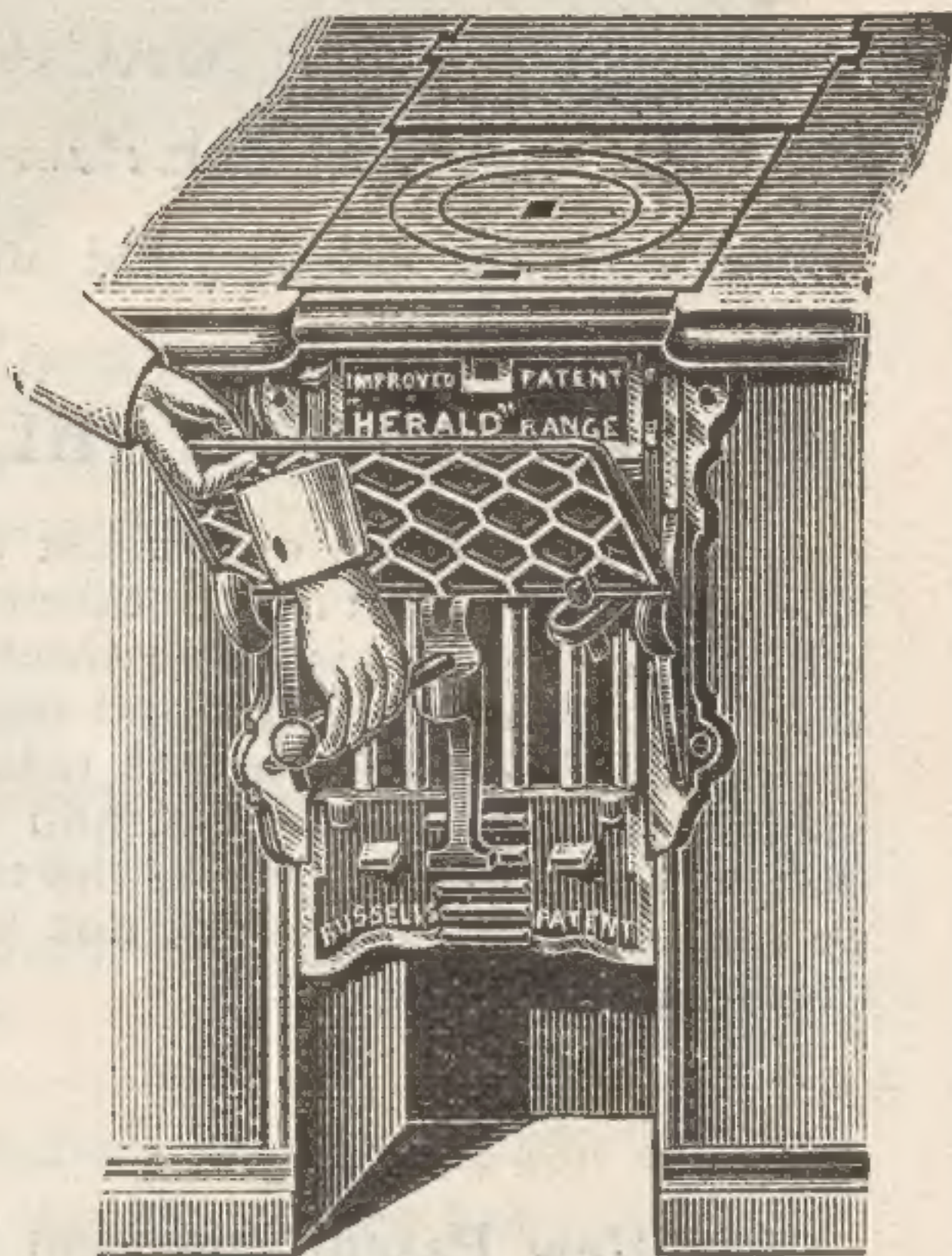


FIG. 6.

INSTRUCTIONS FOR USING

—•— RUSSELL'S —•—

NEW IMPROVED PATENT "HERALD" FIRE.

TO RAISE THE FIRE.

Take hold of front edge of bracket table (at the centre) and lift up to the required height.

TO LOWER THE FIRE.

Raise the front edge of table with the left hand until the back edge binds against the front of fire grate, and slightly raise the bottom grate, then with the right hand release the lever under table, and lower both table and lever together.

TO MAKE A ROASTING FIRE.

Take out the fall bar and lift up the vertical bars to the top of fire frame, resting them on the back of fire frame. This operation can be accomplished whilst the fire is in action by using the ordinary range poker; take out the fall bar by means of the cup lifter inserted in the hole at back of fall bar.

TO CLEAN OUT ASHES, or to CLEAN BACK BOILER FLUE, or to DO ANY REPAIRS TO FIRE BRACKET.

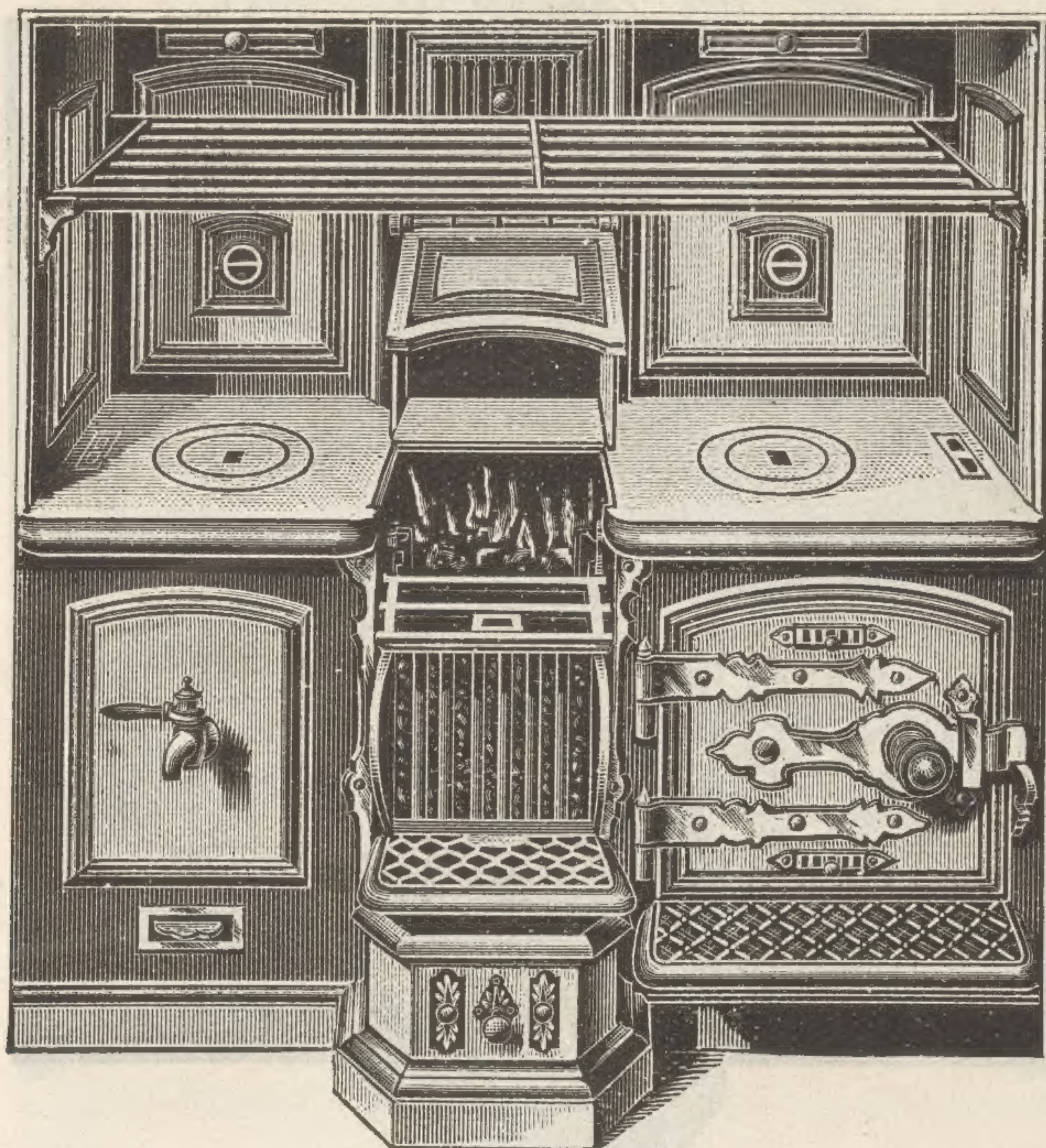
Take out the fall bar, and lift out the vertical bars through the slot in side sockets of fire frame.

BRACKET TABLE IN FRONT OF FIRE.

The front portion of bracket table is made to draw out to lengthen the table when necessary, and can be taken away when not required. It is not intended to lift the fire with this loose front, as the wide table will not be generally needed when the fire is raised up, and might only be an obstruction. Always lower the fire by means of the bracket table, first lifting up the front until the back edge binds against the fire grate, and slightly raise the bottom grate before relieving the prawl. The lever under the table is only for releasing the prawl which holds up the fire grate, and must not be touched until the table is held firmly against the front edge of fire grate.

The New Patent Fire will be fitted to all "Herald" Ranges unless ordered with old fire. These Patent Ranges will be supplied through Ironmongers or Merchants.

"THE HERALD," No. 260.



No. 260.—Rubbed and Blacked Combined Open and Close Fire "Herald" Range, with patent rising bottom grate, patent telescopic front fire bars, polished faced bands and latch, bright bracket table, cast neck side boiler and brass tap. Front, 28in. high ; covings, 26in. ; hot plates, 17in. wide.

Sizes	36in.	39in.	42in.	45in.	48in.	51in.	54in.
Price ..	£6-15-0	£7-1-6	£7-10-0	£8-6-6	£8-13-0	£9-5-0	£9-15-0

No. 261—Price of above Range made with Skirting only. No Plate Rack.

Price ..	£5-6-6	£5-13-0	£5-19-0	£6-11-0	£6-16-6	£7-6-6	£7-11-6
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If made Oven and Sham with 2in. larger ovens less than above price,

8/6	9/2	10/10	11/8	12/6	13/4	14/2
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Special Wrought-iron High Pressure Back Boilers, from 37/- to 75/- each.

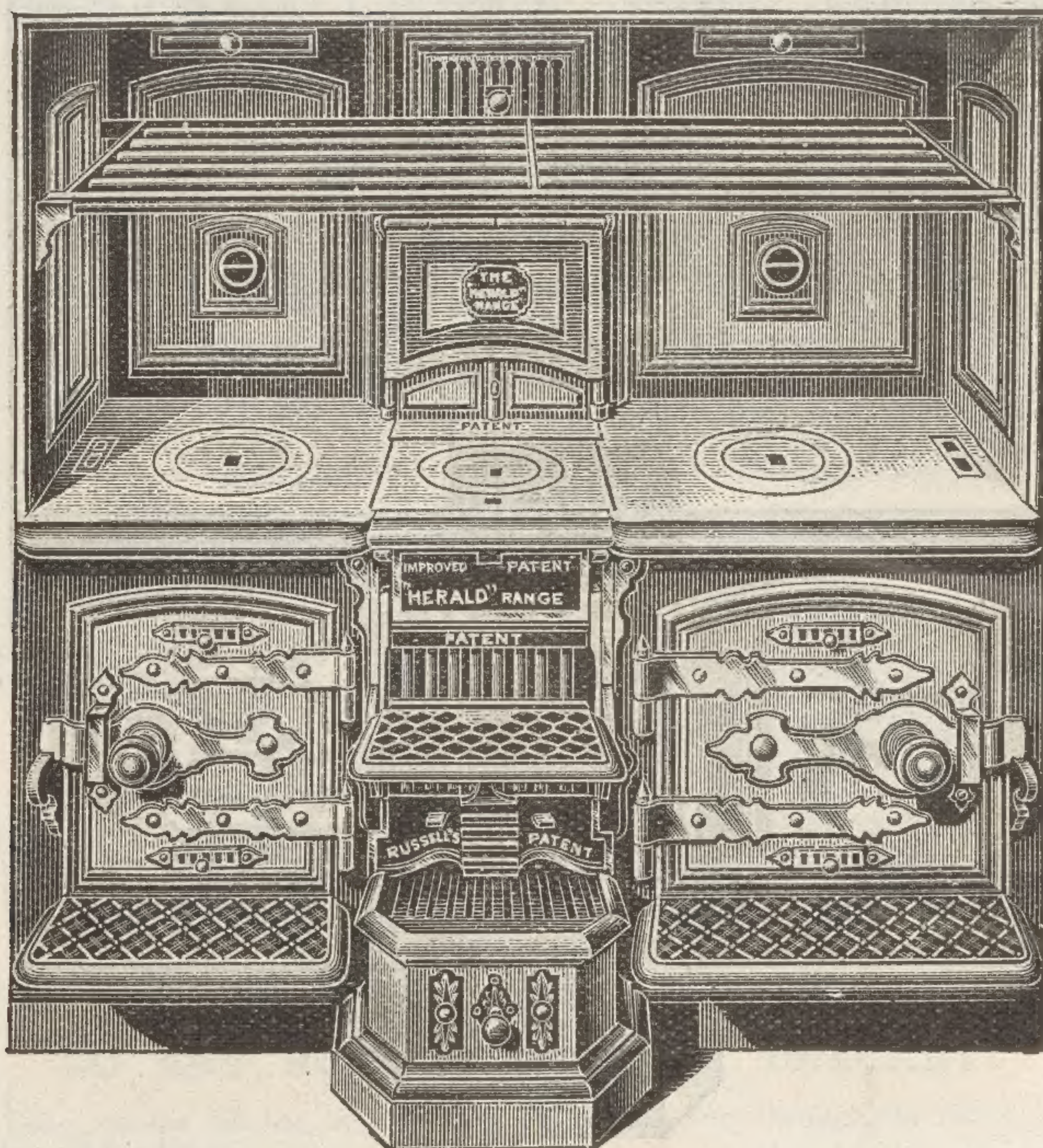
Loose Plate Racks to No. 261 Skirting Range, 2/10 per foot run.

For Tile Covings, see No. ²⁶²₃₆₀ page 8, price 8/4 per foot extra from Iron Covings.

For Jamb Mouldings, see pages 7, 11, 21, 22, 23.

Rounded Corners as No. 361, page 20, 12/6 extra.

THE "HERALD," No. 262.



No. 262—Rubbed and Blacked Combined Open and Close Fire Double Oven "Herald" Range, with patent rising bottom grate, patent telescopic roasting fire front, polished faced bands and latches, bright bracket tables, patent sliding hot plates, ashes pan bright top, cinder sifter, covings and plate rack, wrought-iron covering-in plate, dampers, hook and raker, &c. Fronts, 28in. high; covings, 26in.; hot plates, 17in. wide.

Sizes	42in.	45in.	48in.	51in.	54in.	57in.	60in.
Price	£8-18-0	£9-10-0	£10-0-0	£10-12-0	£11-2-0	£11-15-0	£12-11-0

No. 263—Price of above Range made with Skirting only and no Plate Rack.

Price with low Skirting }	£7-6-6	£7-15-0	£8-3-6	£8-12-0	£9-0-0	£9-13-4	£10-9-2
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Special Wrought-iron High Pressure Back Boilers, from 37/- to 75/- each.

Loose Plate Racks to Skirting Ranges, 2/10 per foot run.

Metal Jamb Mouldings Round Ranges, see pages 7, 11, 21, 22, 23.

Tile Covings, see No. 262 page 8. Rounded Corners as No. 361, page 20,
360 12/6 extra.



No. $\frac{262}{358}$ —Rubbed and Blacked Combined Open and Close Fire Double Oven "Herald" Range, with patent rising bottom grate, patent telescopic roasting fire front, polished faced bands and latches, bright bracket tables, patent sliding hot plates with bright O.G. mouldings, ashes pan with bright top, cinder sifter, covings and plate rack with $2\frac{1}{2}$ O.G. metal mouldings all round, wrought-iron covering-in plate, &c. Fronts, 28in. high ; covings, 26in. ; hot plates, 17in. wide.

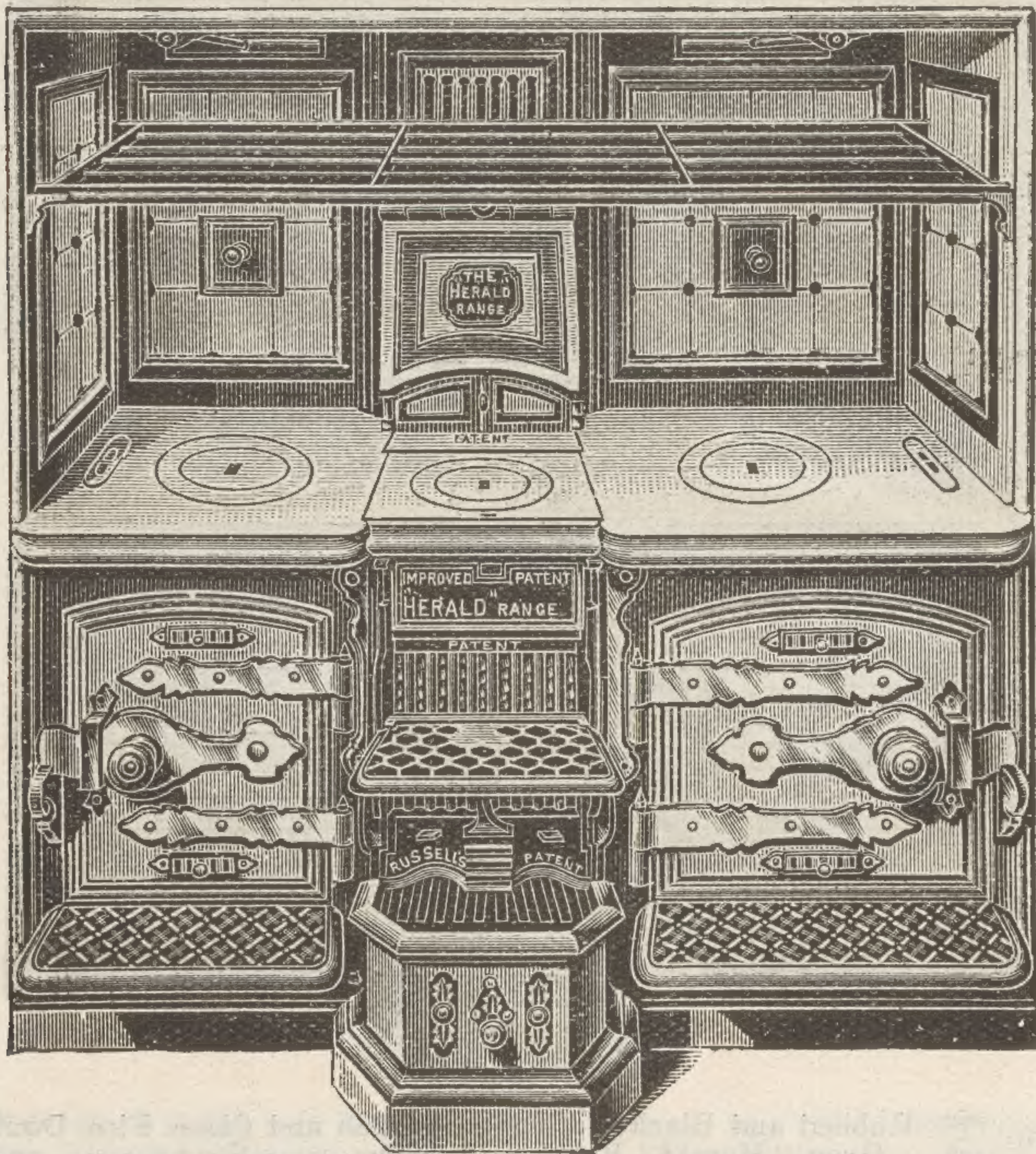
Sizes ...	42in.	45in.	48in.	51in.	54in.	57in.	60in.
Price ...	£9-15-0	£10-9-0	£11-0-0	£11-14-0	£12-4-0	£12-18-6	£13-14-6

Special Wrought-iron High Pressure Back Boilers, from 37/- to 75/- each.

The $2\frac{1}{2}$ in. Metal Moulding round above Range can be put to any of the Ranges in book at an extra cost of 42in., 17/- ; 45in., 19/- ; 48in., 20/- ; 51in., 22/- ; 54in., 22/- ; 57in., 23/6 ; 60in., 23/6.

For Tile Covings, see No. $\frac{262}{360}$ page 8, price 8/6 per foot extra.

THE "HERALD," No. $\frac{262}{360}$



No. $\frac{262}{360}$ —Rubbed and Blacked Combined Open and Close Fire Double Oven "Herald" Range, with patent rising bottom grate, patent telescopic roasting fire front, polished faced bands and latches, bright bracket tables, patent sliding hot plates with bright O.G. mouldings, ashes pan with bright top, cinder sifter, tile covings (either plain white or blue and white) plate rack with polished front, wrought-iron covering-in plate, long rod dampers. Fronts, 28in. high; covings, 30in.; hot plates, 17in. wide.

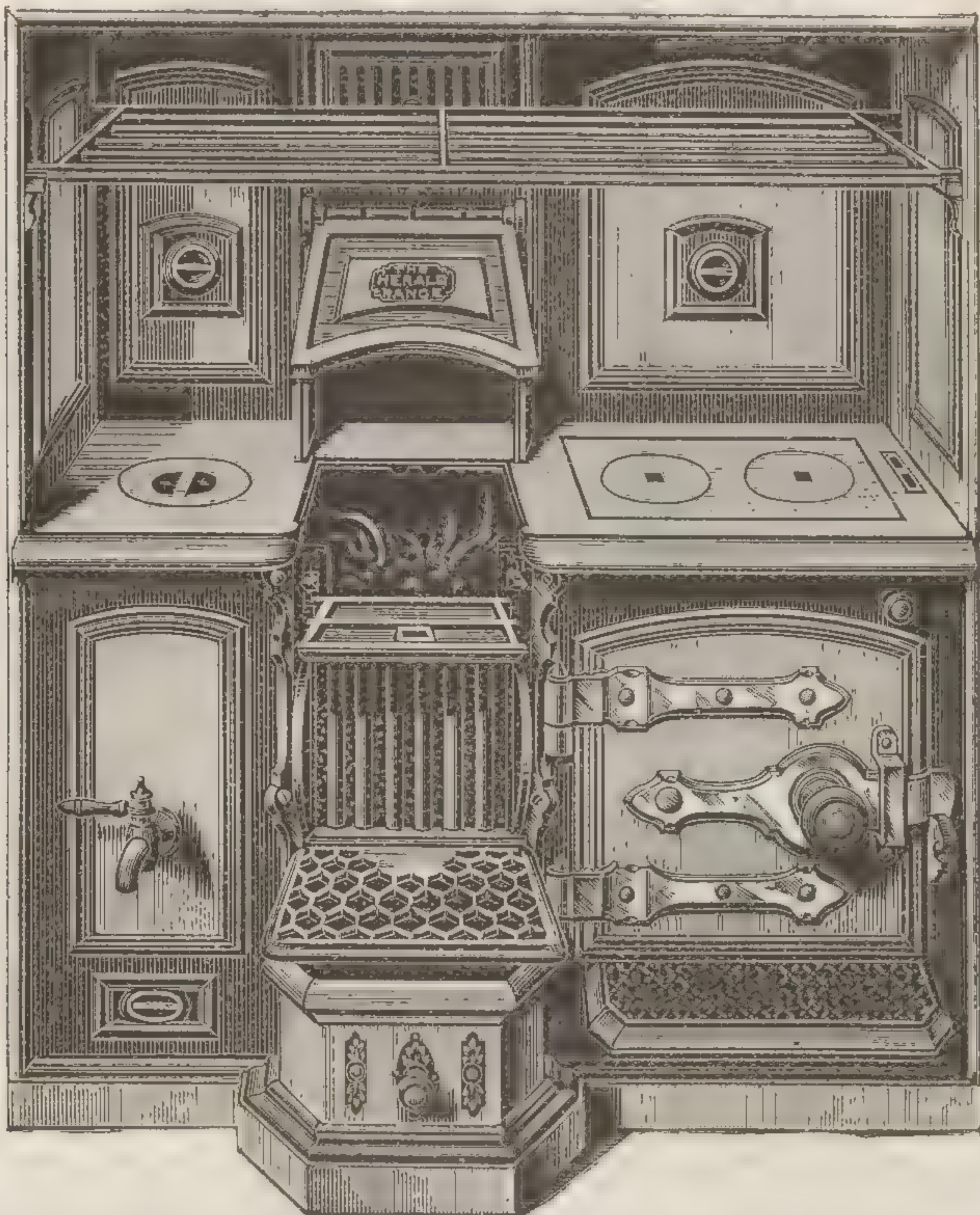
Sizes ..	42in.	45in.	48in.	51in.	54in.	57in.	60in.
Price ..	£10-7-9	£11-1-8	£11-14-0	£12-8-0	£13-0-0	£13-15-0	£14-13-6

Special Wrought-iron High Pressure Back Boilers, from 37/- to 75/- each.

Metal Jamb Mouldings round Ranges, see pages 7, 11, 21, 22, 23.

Rounded Corners as No. 361, page 20, 12/6 extra.

THE "HERALD," No. 264.



No. 264. —Rubbed and Blacked Combined Open and Close Fire "Herald" Range, with patent rising bottom grate, patent telescopic front fire bars, bright loose fitted bands and latch, bright bracket table, cast neck side boiler and brass tap, covings and plate rack. Fronts, 28in. high; covings, 26in. (or, if necessary, 30in.); hot plates, 19in. wide.

Sizes ..	36in.	39in.	42in.	45in.	48in.	51in.	54in.	57in.	60in.
Price ..	£7-18-4	£8-6-8	£9-0-0	£9-10-0	£10-0-0	£10-13-4	£11-4-5	£11-13-10	£12-4-4

No. 265 is the same Range as above but with low Skirting and no Plate Rack.

Price with Skirting and no Plate Rack :—

£6-10-0	£6-18-4	£7-6-8	£7-14-4	£8-4-4	£8-12-2	£9-1-0	£9-8-10	£9-17-8
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If made Oven and Sham with 2 inch larger ovens and no side boilers :—

Less ..	10/6	10/10	12/6	12/6	14/2	14/2	15/-	16/8	20/-
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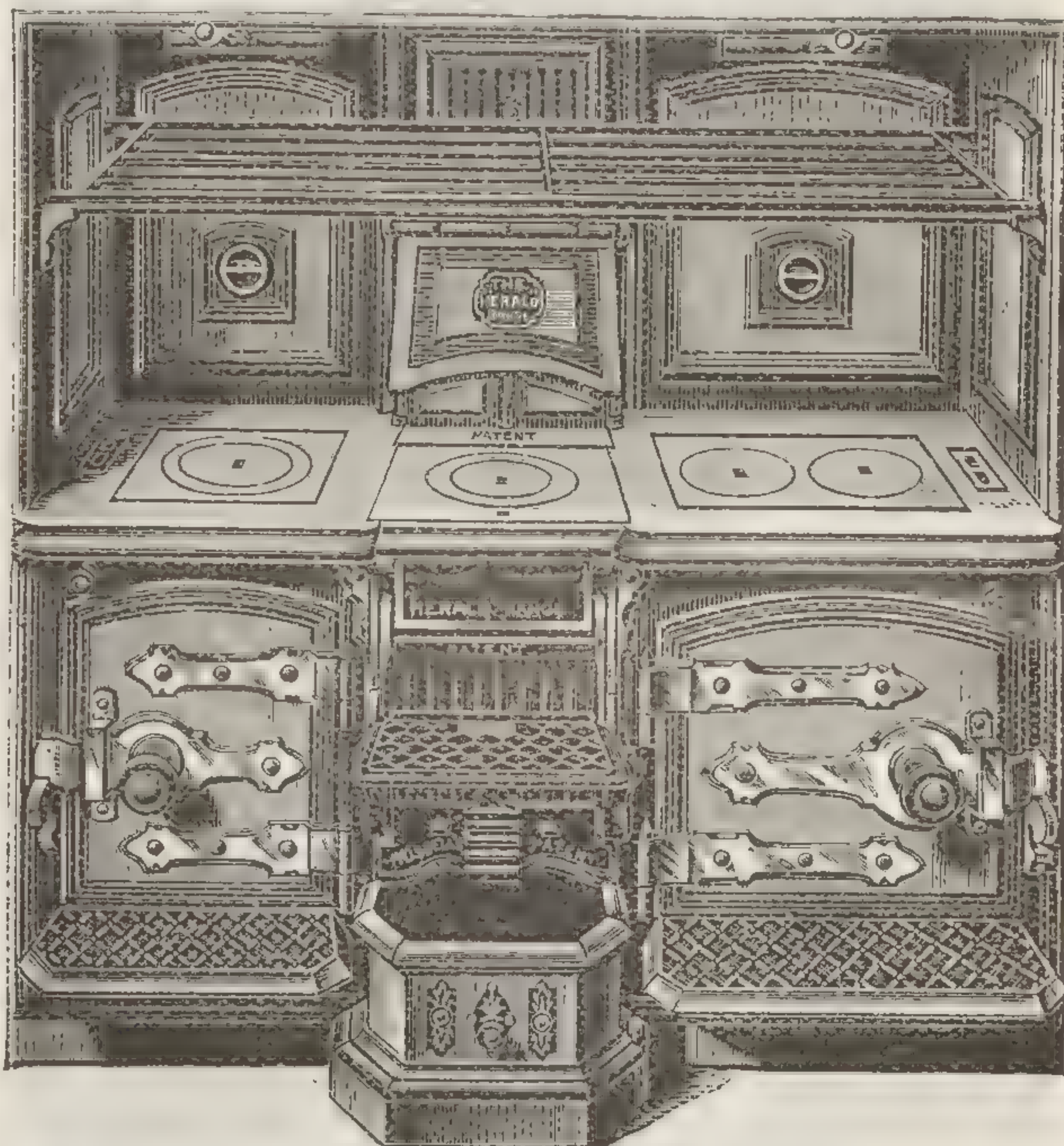
Special Wrought-iron High Pressure Back Boilers, from 37/- to 75/- each.

Loose Plate Racks for No. 265 Range, 2/10 per foot run.

For Tile Covings, see No. ²⁶⁶₃₆₀ page 12, price 8/4 per foot extra from Iron Covings.

Rounded Corners as No. 361, page 20, 12/6 extra.

THE "HERALD," No. 266.



No. 266—Rubbed and Blacked Double Oven Combined Open and Close Fire "Herald" Range, with patent rising bottom grate, patent telescopic roasting fire front, bright loose fitted bands and latches, bright bracket tables, warm air tube and ventilating valve to roaster, patent sliding hot plates, covings and plate rack with bright front, long rod dampers. Fronts, 28in.; covings, 26in. (or, if required, 30in.); hot plates, 19in.

Sizes ..	42in.	45in.	48in.	51in.	54in.	57in.	60in.
Price ..	£10-5-6	£10-16-8	£11-7-8	£12-4-4	£13-1-0	£13-17-8	£14-16-8

No. 267.—Price of above Range made with Skirting only and no Plate Rack.
 Price with } £8-12-0 £9-3-4 £9-14-0 £10-5-6 £10-16-8 £11-7-8 £12-10-0
 Skirting }

Special Wrought-iron High Pressure Back Boilers, from 37/- to 75/- each.

Loose Plate Racks for No. 267 Skirting Ranges, 2/10 per foot run.

Tile Covings, see No. ²⁶⁶₃₆₀ page 12. Jamb Mouldings, see pages 7, 11, 21, 22, 23.

Rounded Corners as No. 361, page 20, 12/6 extra.

THE "HERALD," No. $\frac{266}{359}$



No. $\frac{266}{359}$ --Rubbed and Blacked Double Oven Combined Open and Close Fire "Herald" Range, with patent rising bottom grate, patent telescopic roasting fire front, bright loose-fitted bands and latches, bright bracket tables, warm air tube and ventilating valve to roaster, patent sliding hot plates with bright O.G. mouldings, covings and plate rack with bright front, 4in. cast jamb mouldings round sides and top, long rod dampers, wrought-iron covering-in plate, hook and raker, &c. Fronts, 28in.; covings, 26in. (or, if required, 30in.); hot plates, 19in.

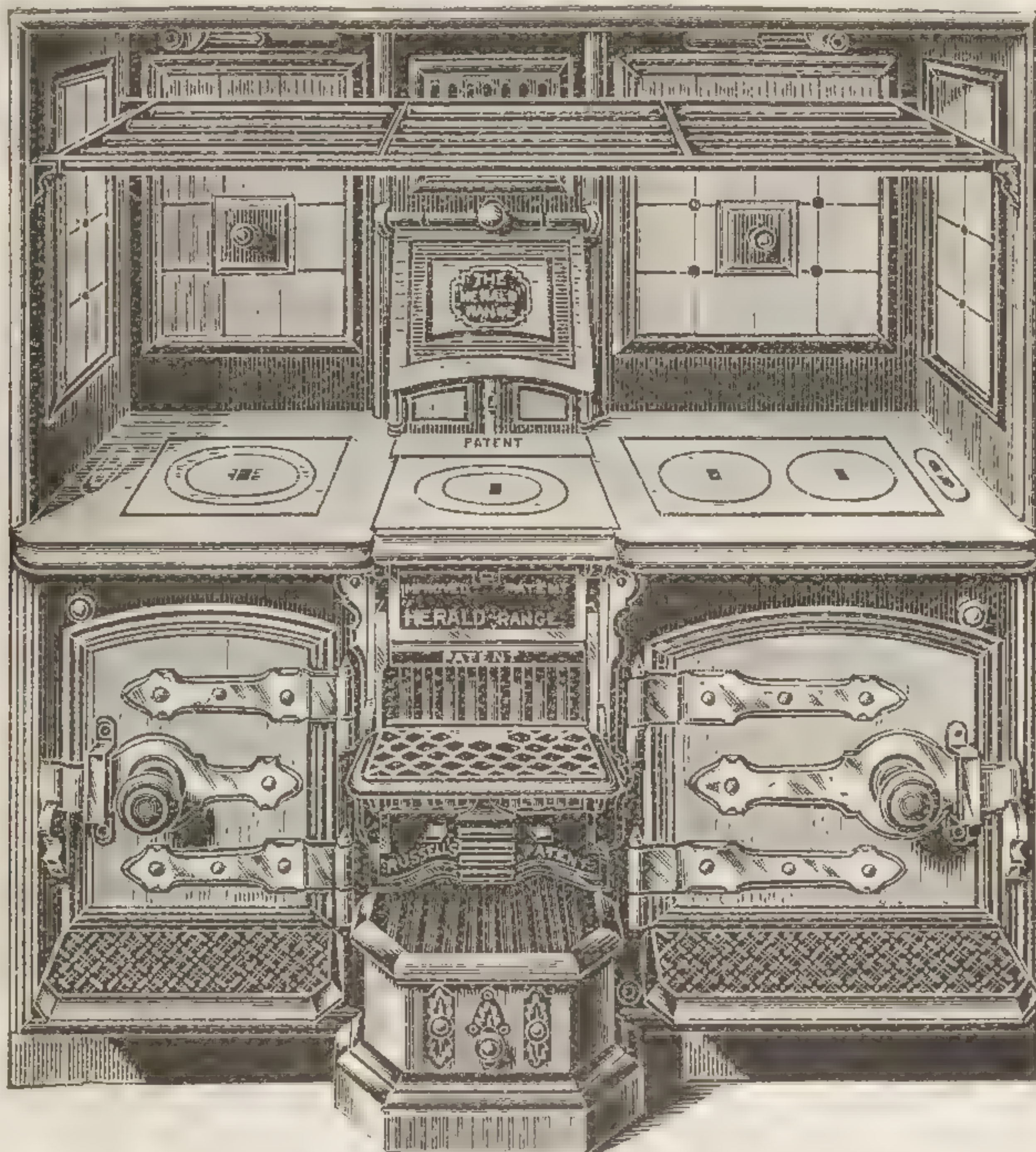
Sizes ..	42in.	45in.	48in.	51in.	54in.	57in.	60in.
Price ..	£11-7-2	£12-0-0	£12-12-9	£13-11-0	£14-9-5	£15-7-8	£16-8-4

Special Wrought-iron High Pressure Back Boilers, from 37/- to 75/- each
Rounded Corners as No. 361, page 20, 12/6 extra.

Above pattern Jamb Mouldings fitted to any other Range in book—36in., 39in., 42in. 21/8 ; 45in. 23/4 ; 48in. 25/- ; 51in. 26/8 ; 54in. 28/4 ; 57in. 30/- ; 60in. 31/8 extra

Tile Covings, see No. $\frac{266}{360}$ page 12, 8/6 per foot extra.

THE "HERALD," No. $\frac{266}{360}$



No. $\frac{266}{360}$ Rubbed and Blacked Double Oven Combined Open and Close Fire "Herald" Range, with patent rising bottom grate, patent telescopic roasting fire front, bright loose fitted bands and latches, bright bracket tables, warm air tubes and ventilating valve to roaster, patent sliding hot plates, ashes pan bright top cinder sifter, tile covings (plain white, or blue and white), long rod dampers, plate rack with bright front, wrought-iron covering-in plate, hook and raker, &c. Fronts, 28in. ; covings, 30in. ; hot plates, 19in.

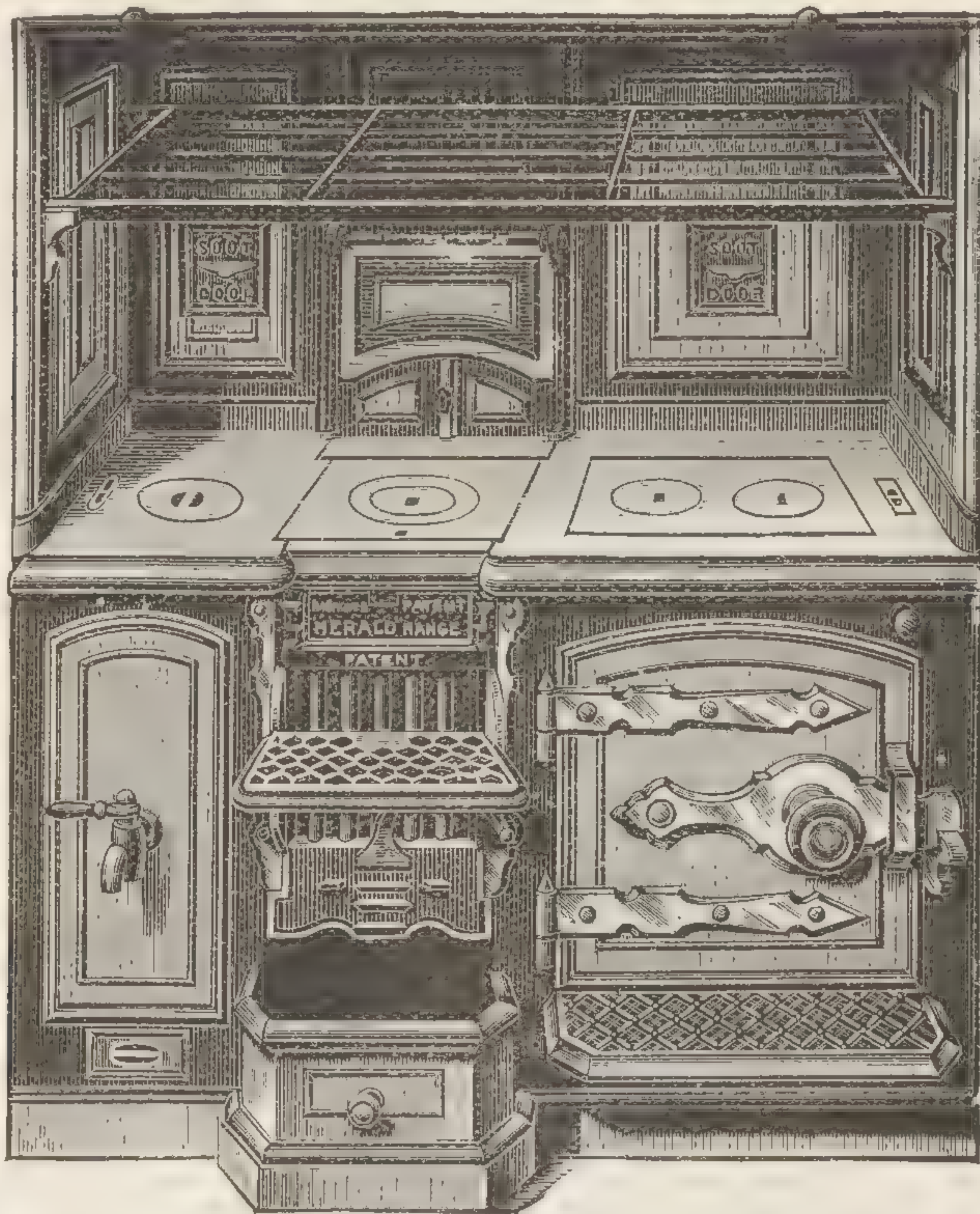
Sizes ..	42in.	45in.	48in.	51in.	54in.	57in.	60in.
Price ..	£11-15-3	£12-8-6	£13-1-8	£14-0-6	£14-19-3	£15-18-0	£16-19-2

Special Wrought-iron High Pressure Back Boilers, from 37/- to 75/- each.

Jamb Mouldings, see pages 7, 11, 21, 22, 23.

Rounded Corners as No. 361, page 20, 12/6 extra.

THE "HERALD," No. 302.



No. 302.—Rubbed and Blacked Combined Open and Close Fire "Herald" Range, with patent rising bottom grate, patent telescopic front fire bars, bright loose fitted malleable wrought-iron bands and latch, bright bracket table, cast neck side boiler and brass tap, covings and plate rack. Fronts, 30in. high; covings, 30in.; hot plates, 20in. wide.

Sizes ..	36in.	39in.	42in.	45in.	48in.	51in.	54in.	57in.	60in.
Price ..	£8-13-4	£9-3-4	£9-16-8	£10-8-4	£11-0-0	£11-13-4	£12-5-0	£12-18-10	£13-10-0

No. 303 is the same Range but with low Skirtings. No Plate Rack.

Price with Skirting and no plate rack :—

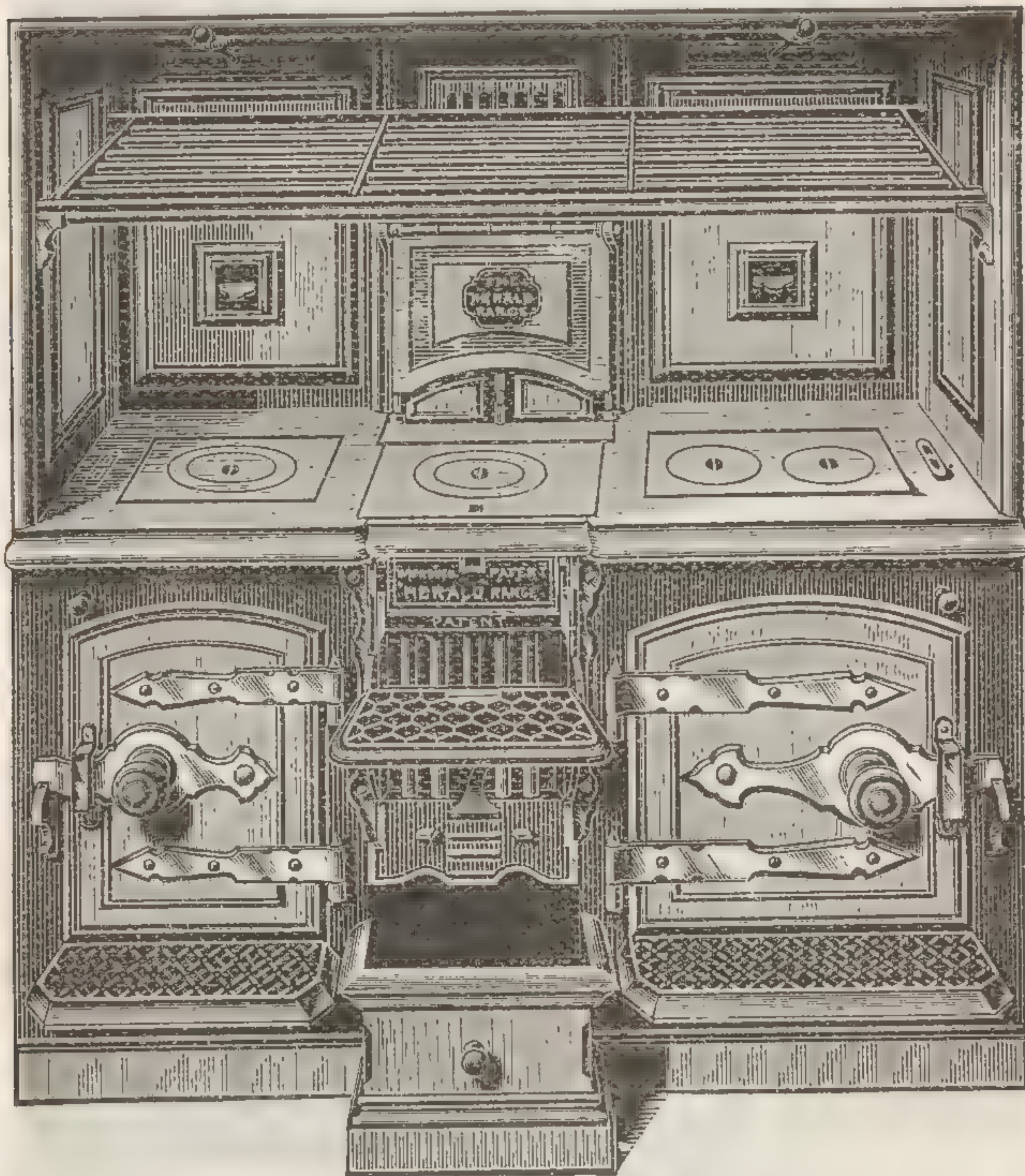
£6-19-4	£7-6-8	£7-16-8	£8-5-0	£8-16-8	£9-5-10	£9-16-8	£10-5-10	£10-14-2
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If made Oven and Sham with 2 inch larger ovens and no side Boilers :—

Less ..	10/10	11/8	13/4	14/2	15/-	15/10	16/8	20/-	21/8
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Special Wrought-iron High Pressure Back Boilers, from 37/- to 75/- each. Loose Plate Racks for No. 303 Range, 3/4 per foot extra. For Jamb Mouldings, see pages, 7, 11, 21, 22, 23. Rounded Corners as No. 361, page 20, 12/6 extra.

THE "HERALD," No. 304.



No. 304.—Rubbed and Blacked Combined Open and Close Fire Double Oven "Herald" Range, with patent rising bottom grate, patent telescopic front fire bars for making roasting fire, bright loose fitted malleable wrought-iron bands and latches, bright bracket tables, warm air tube and ventilating valve to roaster, patent sliding hot plates, covings and plate rack with bright front, wrought-iron covering-in plate, long rod dampers, cinder sifter, &c. Fronts, 30in. high; covings, 30in.; hot plates, 20in. wide.

Sizes..	42in.	45in.	48in.	51in.	54in.	57in.	60in.	66in.	72in.
Price..	£12-0-10	£12-19-0	£14-3-4	£14-18-4	£15-10-0	£16-2-6	£16-15-0	£19-10-8	£22-11-8

No. 305 is the same Range but with low Skirtings. No Plate Rack.

Price with Skirtings, no Plate Rack:—

£9-18-4	£10-13-7	£11-15-10	£12-9-2	£13-1-8	£13-11-8	£14-3-4	£16-13-4	£19-8-8
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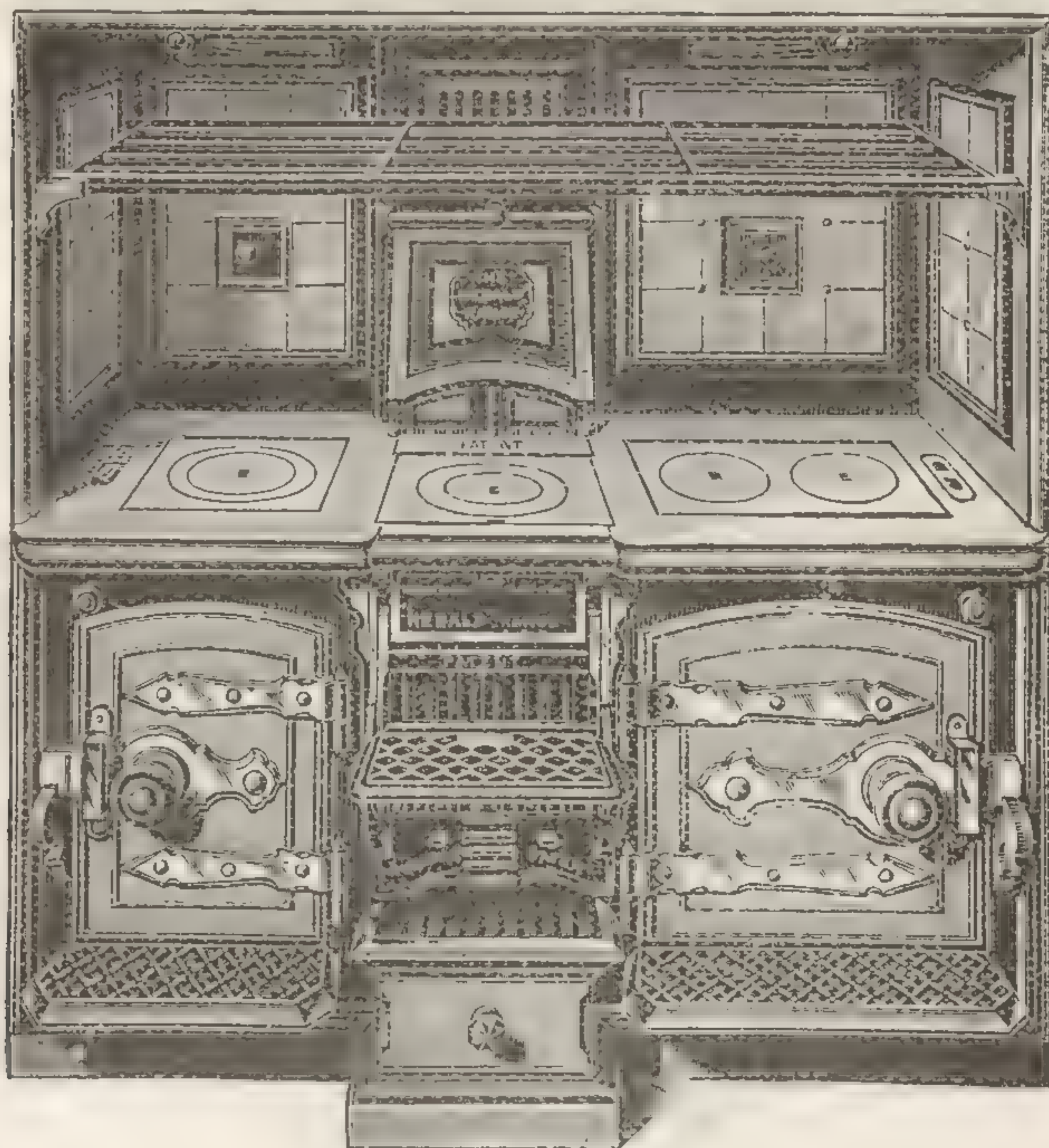
Special Wrought-iron High Pressure Back Boilers, from 37/- to 75/- each.

Loose Plate Racks for No. 305 Ranges, 3/4 per foot run.

For Tile Covings, see No. 304 page 15. Rounded Corners as No. 361, page 20, 12/6 extra.

Jamb Mouldings, see pages 7, 11, 21, 22, 23.

THE "HERALD," No. $\frac{304}{360}$



No. $\frac{304}{360}$ —Rubbed and Blacked Combined Open and Close Fire Double Oven "Herald" Range, with patent rising bottom grate, patent telescopic front fire bars for making roasting fire, bright loose fitted malleable wrought-iron bands and latches, bright bracket tables, warm air tube and ventilating valve to roaster, patent sliding hot plates, tile covings (plain white, or blue and white), plate rack with bright front, cinder sifter, &c. Fronts, 30in. high; covings, 30in.; hot plates, 20in. wide.

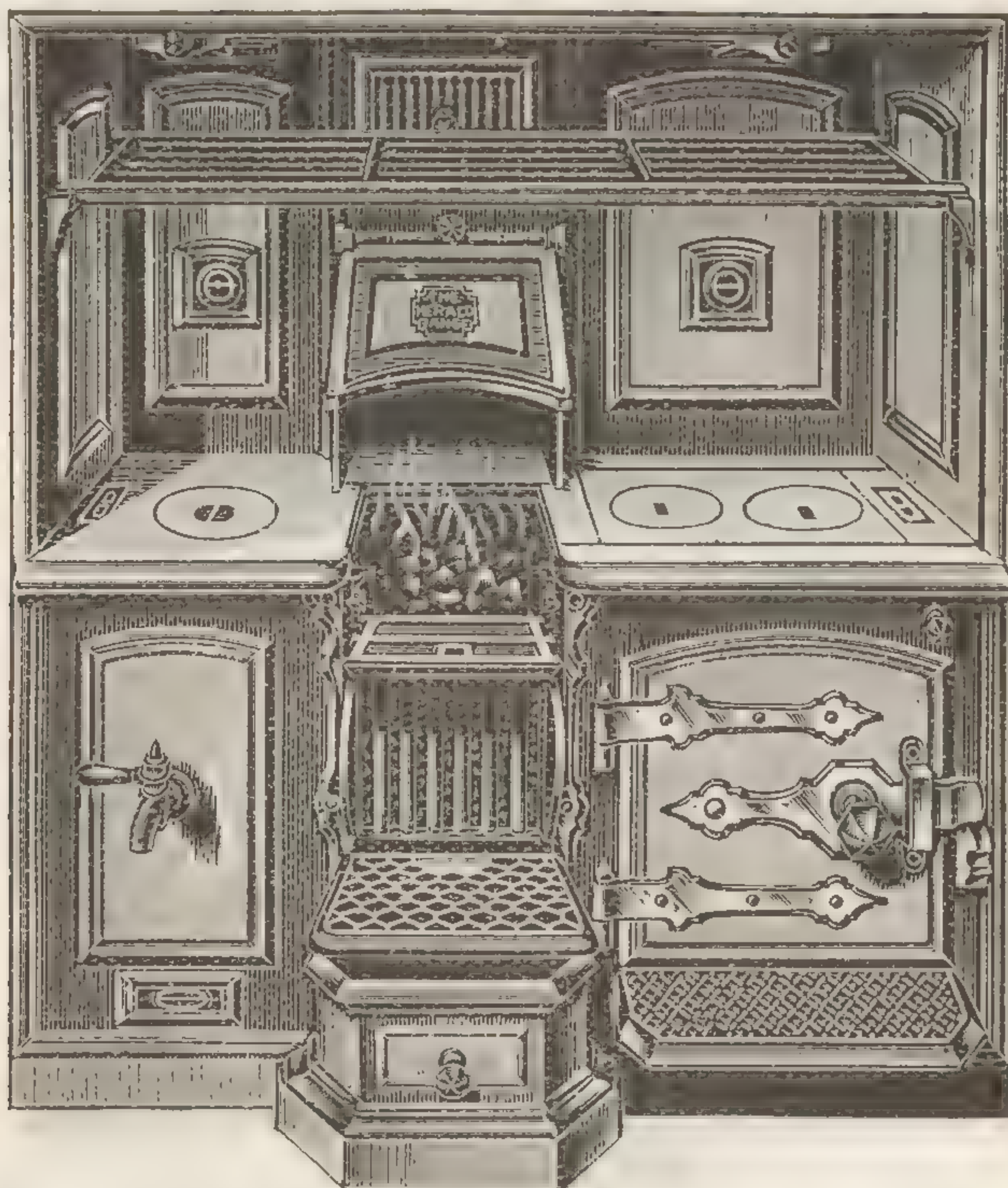
Sizes ..	42in.	45in.	48in.	51in.	54in.	57in.	60in.	66in.	72in.
Price	£13-15-10	£14-16-6	£16-3-4	£17-0-10	£17-15-0	£18-10-0	£19-5-0	£22-5-8	£25-11-8

Special Wrought-iron High Pressure Back Boilers, from 37/- to 75/- each.

Jamb Mouldings, see pages 7, 11, 21, 22, 23.

Rounded Corners as No. 361, page 20, 12/6 extra

THE "HERALD," No. 268.



No. 268—Ground and Blacked and Best Finished Combined Open and Close "Herald" Range, with patent rising bottom grate, patent telescopic front fire bars for making roasting fire, bright loose fitted malleable wrought-iron bands and latches, bright bracket table, patent sliding hot plates, neck side boiler with brass tap, covings and all bright plate rack with O.G. front, cinder sifter, &c. Fronts, 30in. ; covings, 30in. ; hot plates, 21in. wide.

Sizes ..	36in.	39in.	42in.	45in.	48in.	51in.	54in.	57in.	60in.
Price ..	£9-10-0	£10-0-0	£10-11-8	£11-13-4	£12-2-2	£12-15-7	£13-6-8	£14-6-1	£15-0-0

If made oven and sham with zin. larger oven, no side boiler.

Less than above price :—

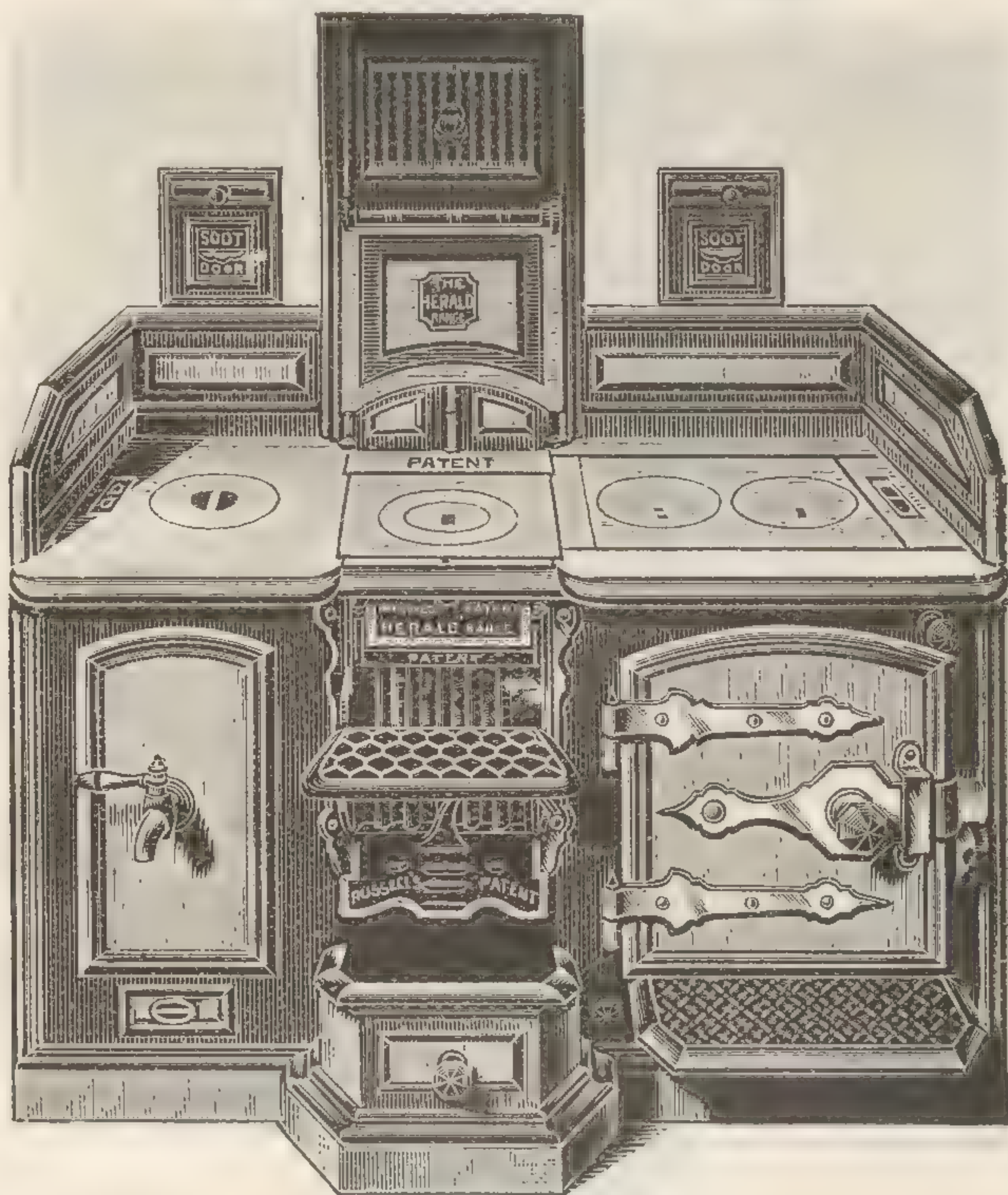
£0-12-6	£0-13-4	£0-15-0	£0-15-10	£0-16-8	£0-17-6	£0-18-4	£1-0-0	£1-1-8
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Special Wrought-iron High Pressure Back Boilers, from 37/- to 75/- each.

Tile Covings as No. ²⁷⁰₃₆₀ page 19, 10/- per foot extra. Jamb Mouldings, see pages 7, 11, 21, 22, 23.

Rounded Corners as No. 361, page 20, 12/6 extra.

THE "HERALD," No. 269.



No. 269.—Ground and Blacked and Best Finished Combined Open and Close Fire "Herald" Range, with patent rising bottom grate, patent telescopic front fire bars for making roasting fire, bright loose fitted malleable wrought-iron bands and latches, bright bracket table, warm air tube and ventilating valve to oven, patent sliding hot plates, neck side boiler with brass tap, 8in. skirtings, wrought-iron covering-in plate, cinder sifter, &c. Fronts, 30in. high ; hot plates, 21in. wide.

Sizes..	36in.	39in.	42in.	45in.	48in.	51in.	54in.	57in.	60in.
Price..	£7-8-4	£7-18-4	£8-8-4	£9-6-0	£9-14-5	£10-5-7	£10-17-9	£11-13-4	£12-4-5

If made oven and sham with zin. larger oven, no side boiler.

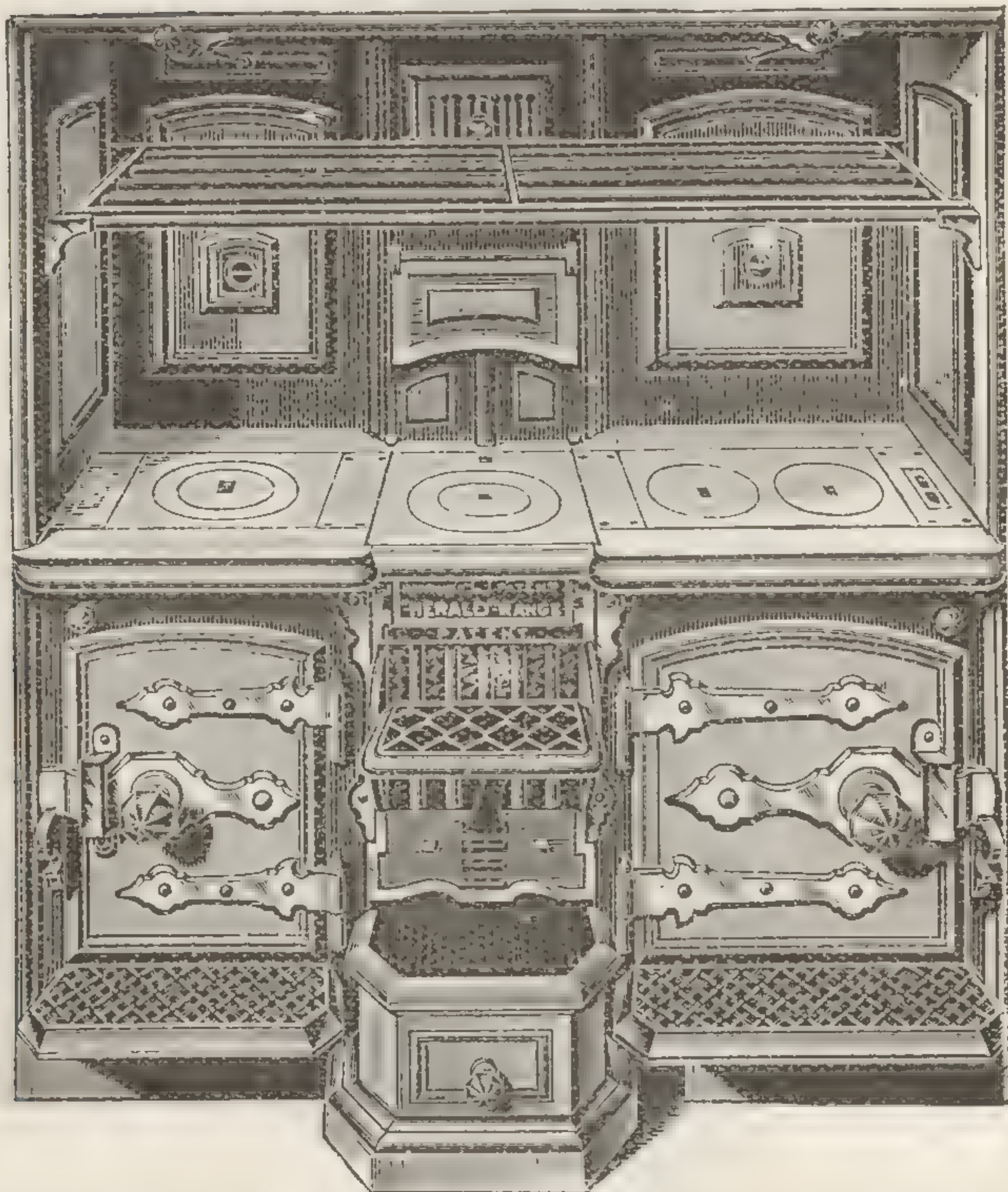
Less than above price:—

£0-12-6	£0-13-4	£0-15-0	£0-15-10	£0-16-8	£0-17-6	£0-18-4	£1-0-0	£1-1-8
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Special Wrought-iron High Pressure Back Boilers, from 37/- to 75/- each. Loose Plate Racks all bright 5/- per ft. Jamb Mouldings, see pages 7, 11, 21, 22, 23.

Rounded Corners as No. 361, page 20, 12/6 extra.

THE "HERALD," No. 270.



No. 270. — Ground and Blacked and Best Finished Double Oven Combined Open and Close Fire "Herald" Range, with patent rising bottom grate, patent telescopic front fire bars, bright loose fitted malleable wrought-iron bands and latches, bright bracket tables, warm air tube and ventilating valve to roaster, patent sliding hot plates, covings and all bright plate rack with O.G. front, wrought-iron covering-in plate, long rod dampers, ashes pan bright top, cinder sifter, &c. Fronts, 30in. ; covings, 30in. ; hot plates, 21in. wide. Fitted in sections.

Sizes	42in.	45in.	48in.	51in.	54in.	57in.	60in.	66in.	72in.
Price	£13-13-4	£14-11-8	£16-0-0	£16-13-4	£17-4-5	£17-19-0	£18-12-3	£21-7-9	£21-8-3

No. 271 is above Range but with 8in. Skirtings. No Plate Rack.

Price with Skirtings:—

£11-10-0	£12-5-0	£13-10-0	£14-0-0	£14-7-9	£14-19-0	£15-9-0	£17-17-9	£20-15-7
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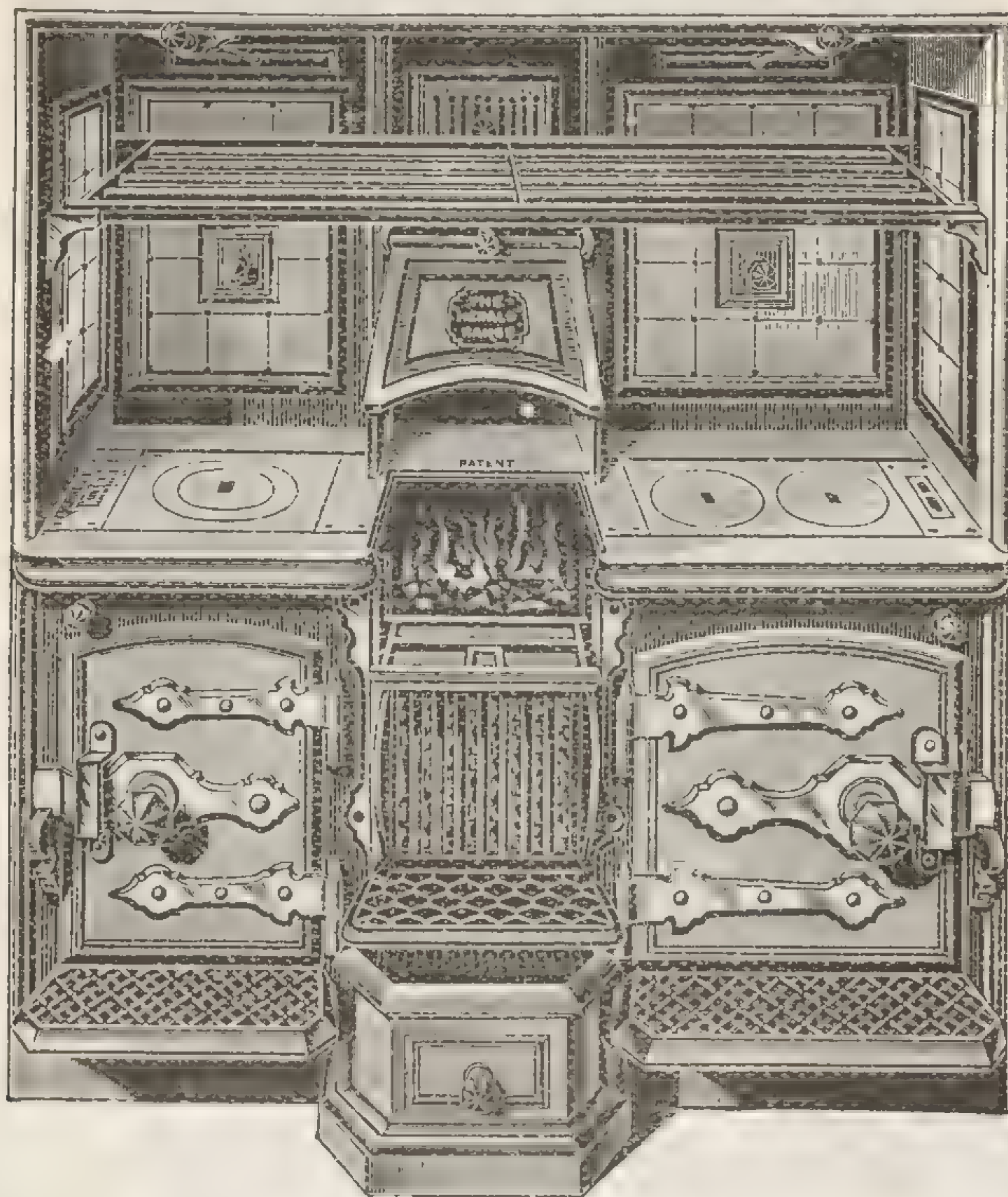
Special Wrought-iron High Pressure Back Boilers, from 37/- to 75/- each.

Loose Bright Plate Racks for No. 271 Range, 5/- per foot run.

Tile Covings, see No. 270
360 page 19.

Rounded Corners as No. 361, page 20,
12/6 extra.

THE "HERALD," No. $\frac{270}{360}$



No. $\frac{270}{360}$ —Ground and Blacked and Best Finished Double Oven Combined Open and Close Fire "Herald" Range, with patent rising bottom grate, patent telescopic front fire bars for making a roasting fire, bright loose fitted malleable wrought-iron bands and latches, bright bracket tables, warm air tube and ventilating valve to roaster, patent sliding hot plates, tile covings (plain white, or blue and white), all bright plate rack with O.G. front, cinder sifter, &c. Front, 30in. ; covings, 30in. ; hot plates, 21in. wide. Fitted in sections.

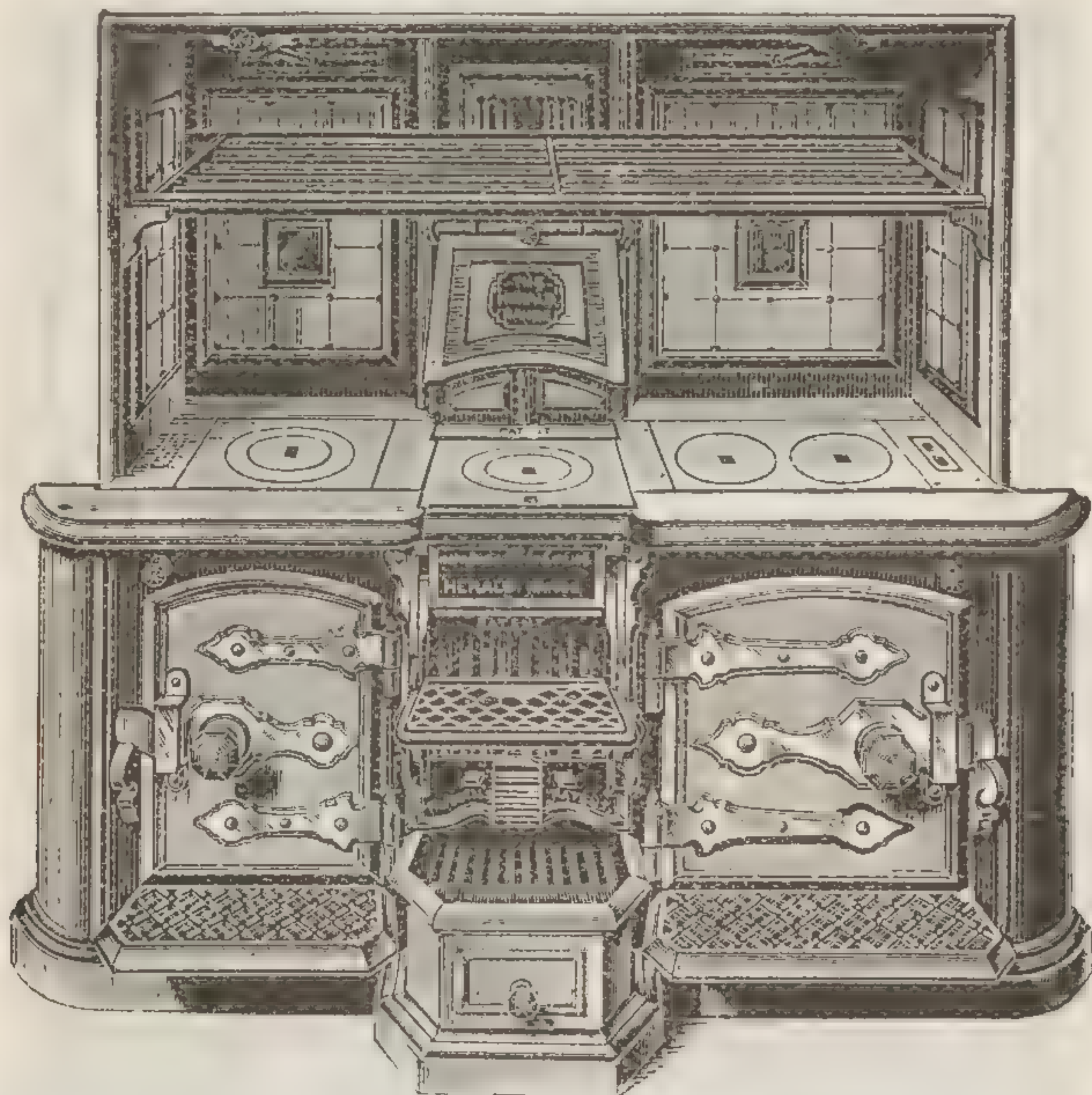
Sizes ..	42in.	45in.	48in.	51in.	54in.	57in.	60in.	66in.	72in.
Price..	£15-8-4	£16-9-2	£18-0-0	£18-15-10	£19-9-5	£20-6-6	£21-2-3	£24-2-9	£27-8-3

Special Wrought-iron High Pressure Back Boilers, from 37/- to 75/- each.

Rounded Corners as No. 361, page 20, 12/6 extra.

Jamb Mouldings, see pages 7, 11, 21, 22, 23.

THE "HERALD," No. 361.



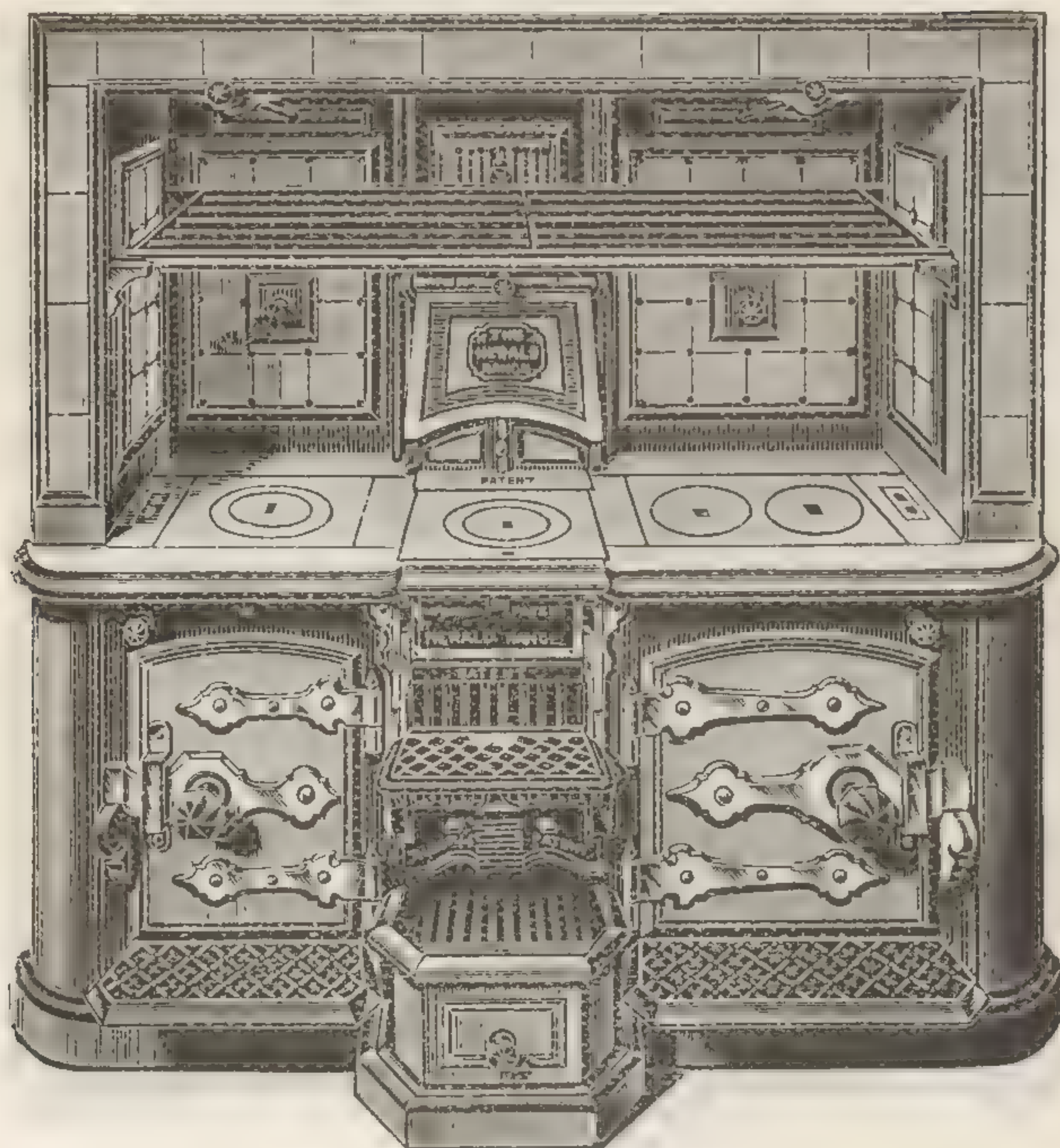
No. 361.—Ground and Blacked and Best Finished Double Oven Combined Open and Close Fire "Herald" Range, with patent rising bottom grate, patent telescopic front fire bars for making a roasting fire, wrought-iron ovens and shelves, bright loose fitted malleable wrought-iron bands and latches, bright bracket tables, warm air tube and ventilating valve to roaster, down draught cheeks to more effectually heat bottom of ovens, patent sliding hot plates with bright O.G. front mouldings, tile covings (plain white, or blue and white), all bright plate rack with O.G. front, rounded corners, wrought-iron covering-in plate, long rod dampers, ashes pan bright top, cinder sifter, hook and raker, &c. Fronts, 30in. ; covings, 30in. ; hot plates, 21in. wide. Fitted in sections.

Sizes ..	42in.	45in.	48in.	51in.	54in.	57in.	60in.	66in.	72in.
Price ..	£16-0-10	£17-1-8	£18-12-6	£19-8-4	£20-2-0	£20-19-0	£21-14-9	£24-15-3	£28-0-9

Special Wrought-iron High Pressure Back Boilers, from 37/- to 75/- each.

Jamb Mouldings, see pages 7, 11, 21, 22, 23.

THE "HERALD," No. 276.



No. 276. Ground and Blacked and Best Finished Double Oven Combined Open and Close Fire "Herald" Range, with patent rising bottom grate, patent telescopic front fire bars for making a roasting fire, wrought-iron ovens and shelves, bright loose fitted malleable wrought-iron bands and latches, bright bracket tables, warm air tube and ventilating valve to roaster, down-draught cheeks to more effectually heat bottom of ovens, patent sliding hot plates with bright O.G. mouldings, tile covings (plain white, or blue and white), tile moulding framed with loose fitted bright O.G. mouldings and 3in. tiles, all bright plate rack, wrought-iron covering-in plate, long rod dampers, ashes pan bright top, cinder sifter, hook and raker, &c. Fronts, 30in. ; covings, 30in. ; hot plates, 21in. wide. Fitted in sections.

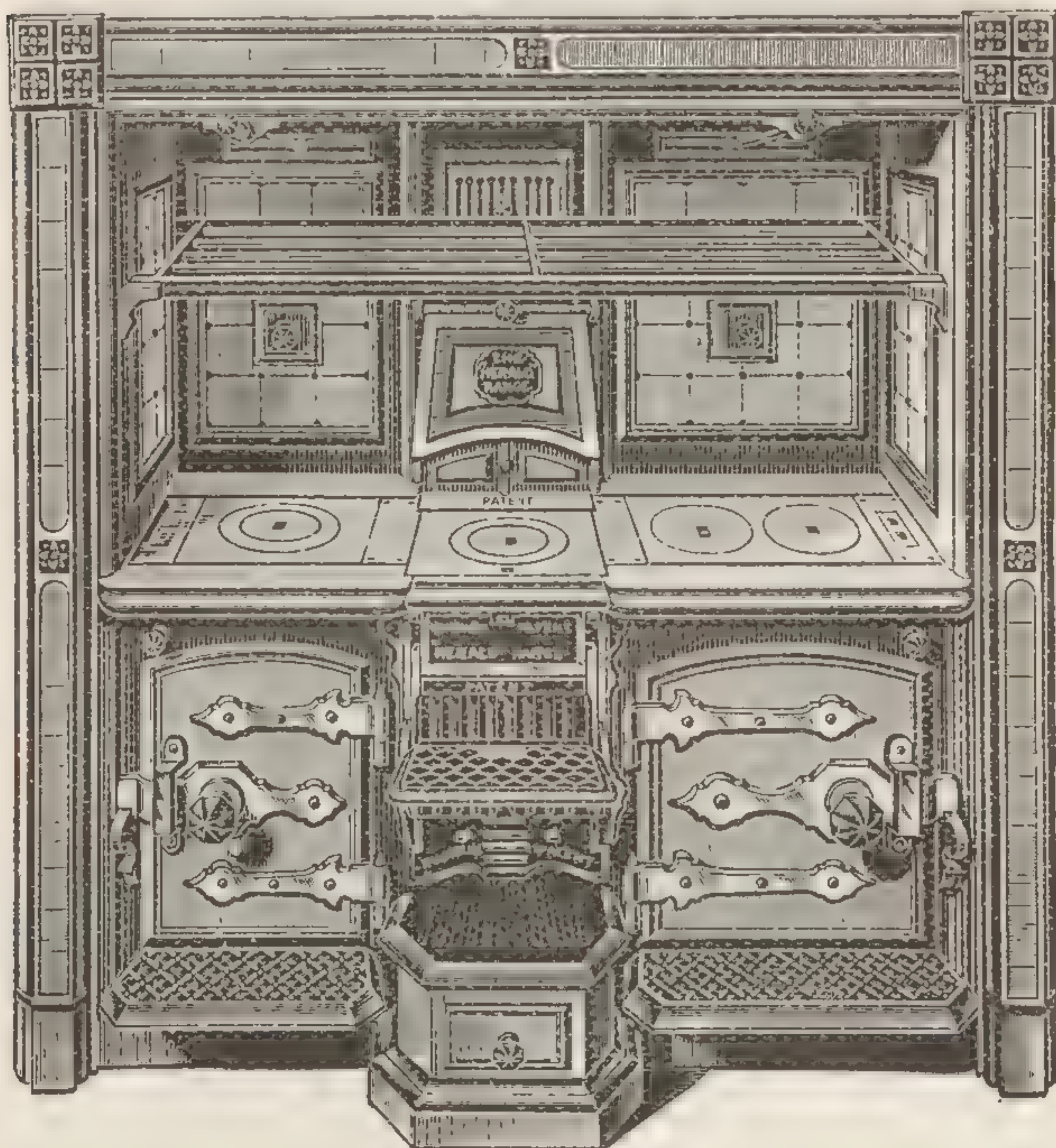
Sizes..	42in.	45in.	48in.	51in.	54in.	57in.	60in.	66in.	72in.
Price..	£18-19-0	£20-0-0	£21-11-0	£22-7-0	£23-1-0	£23-17-6	£24-15-0	£27-16-6	£29-14-0

Special Wrought-iron High Pressure Back Boilers, from 37/- to 75/- each.

Tile Moulding as above put to any other range with Rounded Corners, price 42in. to 57in., 58/4 ; 60in., 60/- ; 66in., 61/8 ; 72in., 66/8.

A cheaper Tile moulding as No. 362, page 22, can be substituted for above, price 16/8 per size less than No. 276.

THE "HERALD," No. 362.



No. 362.— Ground and Blacked and Best Finished Double Oven Combined Open and Close Fire "Herald" Range, with patent rising bottom grate, patent telescopic front fire bars for making a roasting fire, wrought-iron ovens and shelves, bright loose fitted malleable wrought-iron bands and latches, bright bracket tables, warm air tube and ventilating valve to roaster, down-draught cheeks to more effectually heat bottom of ovens, patent sliding hot plates with bright O.G. front mouldings, tile covings (plain white, or blue and white), 5in. jamb mouldings with 2in. tiles in ditto, all bright plate rack with O.G. front, wrought-iron covering-in plate, long rod dampers, ashes pan bright top, cinder sifter, &c. Fronts, 30in.; covings, 30in.; hot plates, 21in. wide. Fitted in sections.

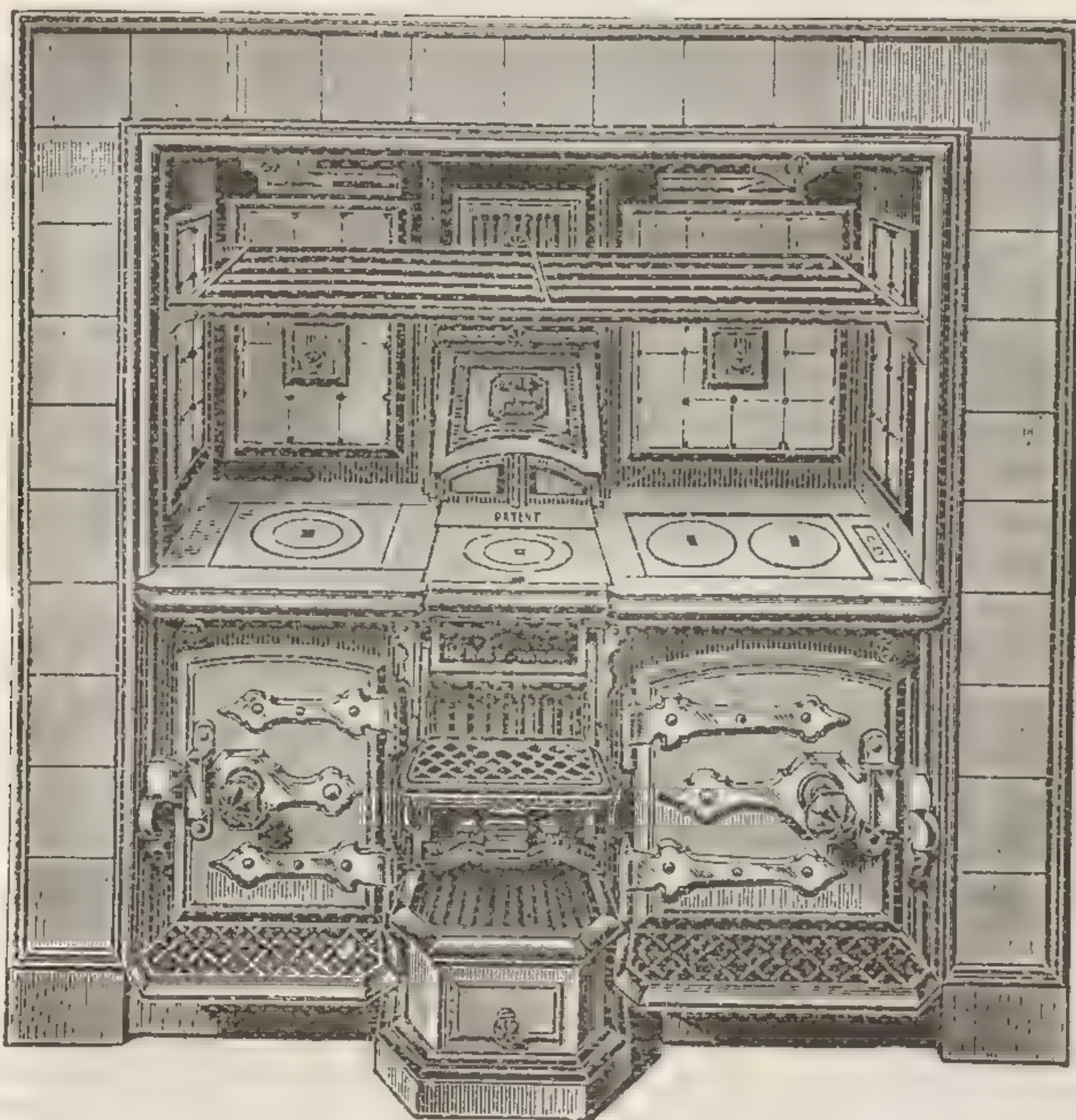
Sizes ..	42in.	45in.	48in.	51in.	54in.	57in.	60in.	66in.	72in.
Price ..	£18-6-8	£19-7-6	£20-18-4	£21-17-6	£22-11-0	£23-8-4	£24-9-0	£27-9-0	£31-3-6

Special Wrought-iron High Pressure Back Boilers, from 37/- to 75/- each.

Rounded Corners as No. 361, page 20, with Jamb Mouldings fitted from top of hot plate, same price as above.

No. 362 Moulding fitted to any other Range in book, price 42in., 45in., 48in., 58/4; 51in., 54in., 57in., 61/8; 60in. and 66in., 66/8; and 72in., 75/-

THE "HERALD," No. 363.



No. 363. - Ground and Blacked and Best Finished Double Oven Combined Open and Close Fire "Herald" Range, with patent rising bottom grate, patent telescopic front fire bars for making a roasting fire, bright loose fitted malleable wrought-iron bands and latches, bright bracket tables, warm air tube and ventilating valve to roaster, patent sliding hot plates, tile covings (plain white, or blue and white), with 6in. tile moulding and bright 1½in. loose fitted O.G. mouldings round ditto forming a panel, all bright plate rack with O.G. front, wrought-iron covering-in plate, long rod dampers, ashes pan bright top, cinder sifter, &c. Fronts, 30in. ; covings, 30in. ; hot plates, 21in. wide.

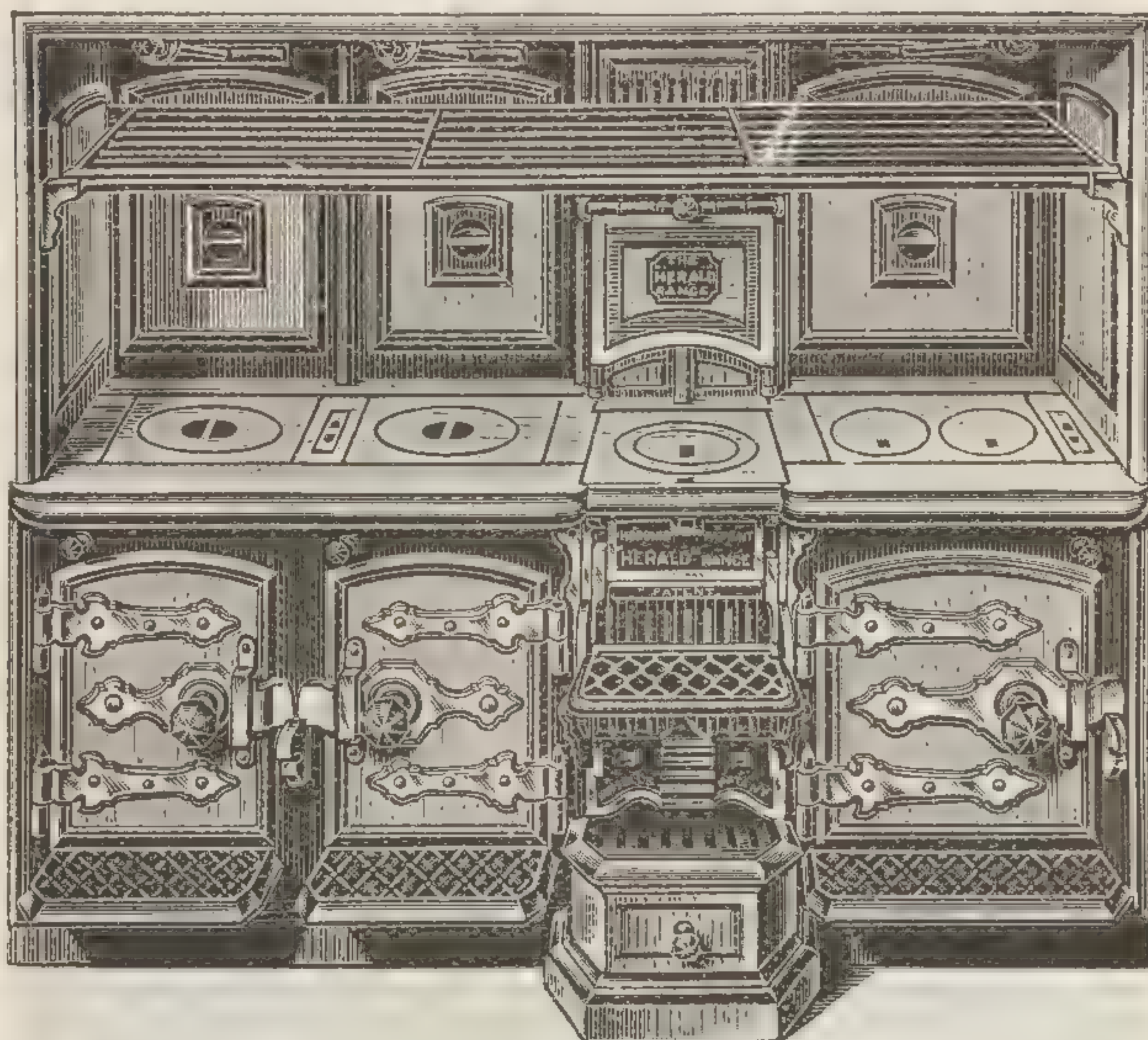
Sizes	42in.	45in.	48in.	51in.	54in.	57in.	60in.	66in.	72in.
Price	£18-19-0	£20-0-0	£21-15-0	£22-15-0	£23-13-0	£24-10-0	£25-6-0	£28-10-0	£32-0-0

Special Wrought-iron High Pressure Back Boilers, from 37/- to 75/- each

No. 363 Moulding as above fitted to any other Range in book, 42in. and 45in. 71/- ; 48in. 75/- ; 51in. 79/- ; 54in. 57in. and 60in. 83/- ; 66in. 87/6 ; 72in. 92/-

A cheaper form of 6in. Tile Mouldings can be supplied if necessary.

THE "HERALD," No. 364.



No. 364. —Ground and Blacked and Best Finished Three Oven "Herald" Range, Combined Open and Close Fire, with patent rising bottom grate, patent telescopic front fire bars for making a roasting fire, wrought-iron oven and shelves, bright loose fitted malleable wrought-iron bands and latches, bright bracket tables, warm air tube and ventilating valve to roaster, down-draught cheeks to more effectually heat bottom of ovens, strong framed hot plates with bright O.G. front, mouldings, covings and plate rack all bright with O.G. front, wrought-iron covering-in plate, long rod dampers, ashes pan bright top, cinder sifter, hook and raker, &c. Fronts, 30in. ; hot plates, 24in. wide.

Sizes	6ft. 6in.	7ft.	7ft. 6in.	8ft.
Oven	16×19×24	18×19×24	20×19×24	20×19×24
Roaster.. ..	18×19×24	20×19×24	22×19×24	26×19×24
Hot Closet ..	16×19×24	16×19×24	18×19×24	19×19×24
Fire	12in.	14in.	14in.	15in.
Price	£29-0-0	£30-16-6	£32-10-0	£36-13-0

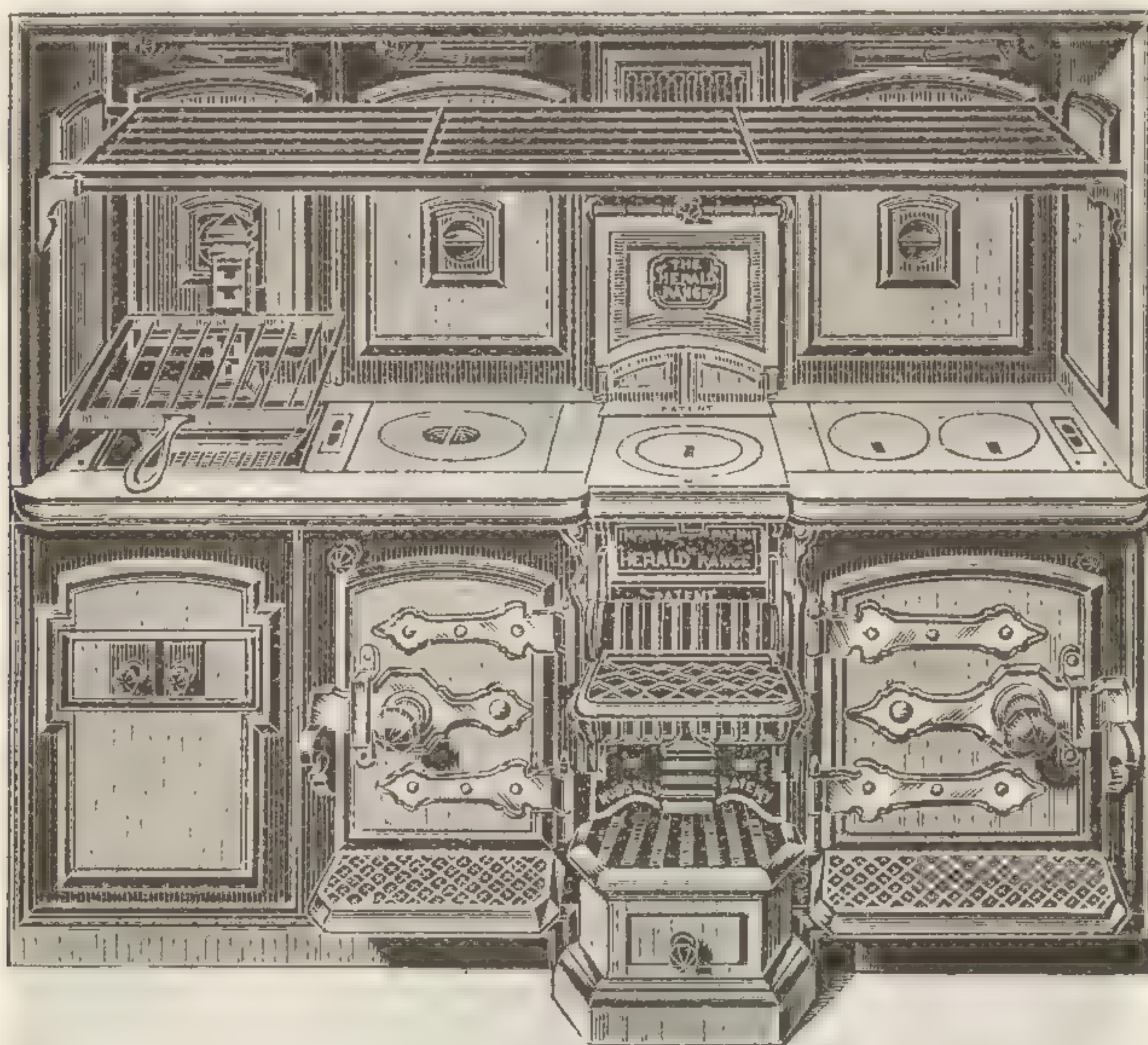
Special Wrought-Iron High Pressure Back Boilers, from 37/- to 75/- each.

Rounded Corners as No. 361, page 20, 12/6 extra.

Tile Covings as No. ²⁷⁰₃₆₀ page 19, 10/- per foot extra.

Jamb Mouldings, see pages 7, 11, 21, 22, 23.

THE "HERALD," No. 365.



No. 365. - Ground and Blacked and Best Finished Combined Open and Close Fire "Herald" Range, with double ovens and grill, patent rising bottom grate, patent telescopic front fire bars for making a roasting fire, wrought-iron ovens and shelves, wrought-iron movable grid, bright loose fitted malleable wrought-iron bands and latches, bright bracket tables, warm air tube and ventilating valve to roaster, down-draught cheeks to more effectually heat bottom of ovens, strong framed hot plates with bright O.G. front mouldings, covings and all bright plate rack with O.G. front, wrought-iron covering-in plate, long rod dampers, ashes pan bright top, cinder sifter, hook and raker, &c. Fronts, 30in. ; hot plates, 24in. wide. Fitted in sections.

Sizes	6ft.	6ft. 6in.	7ft.	7ft. 6in.	8ft.
Oven	14×19×24	16×19×24	18×19×24	22×19×24	22×19×24
Roaster	18×19×24	20×19×24	22×19×24	22×19×24	26×19×24
Grill Front ..	16in.	18in.	18in.	20in.	21in.
Fire.....	12in.	12in.	14in.	14in.	15in.
Price	£25-0-0	£27-6-8	£29-3-6	£30-16-6	£35-0-0

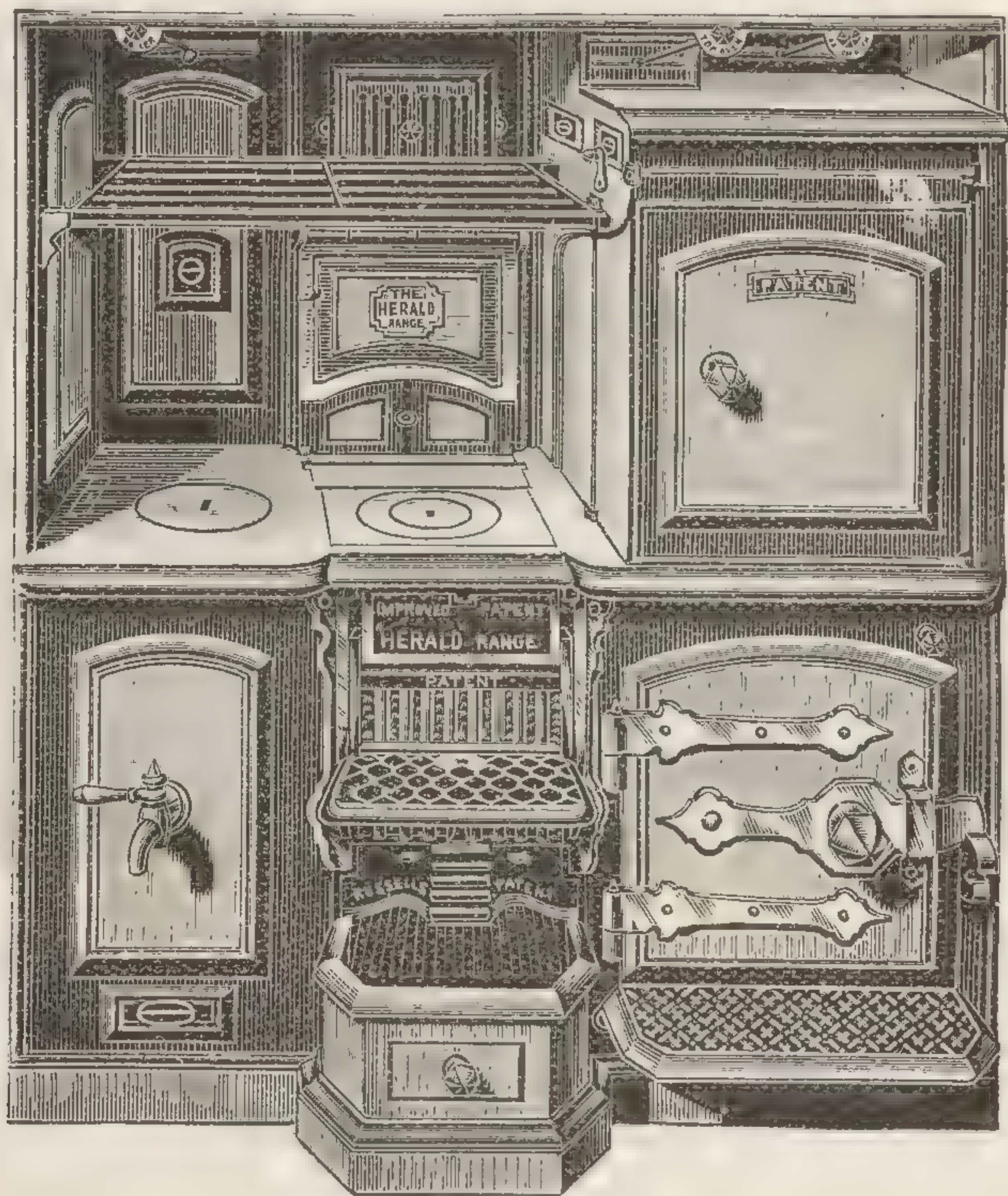
Special Wrought-iron High Pressure Back Boilers, from 37/- to 75/- each.

Rounded Corners as No. 361, page 20, 12/6 extra.

Tile Covings as No. ²⁷⁰₃₆₀ page 19, 10/- per foot extra.

Jamb Mouldings, see pages 7, 11, 21, 22, 23.

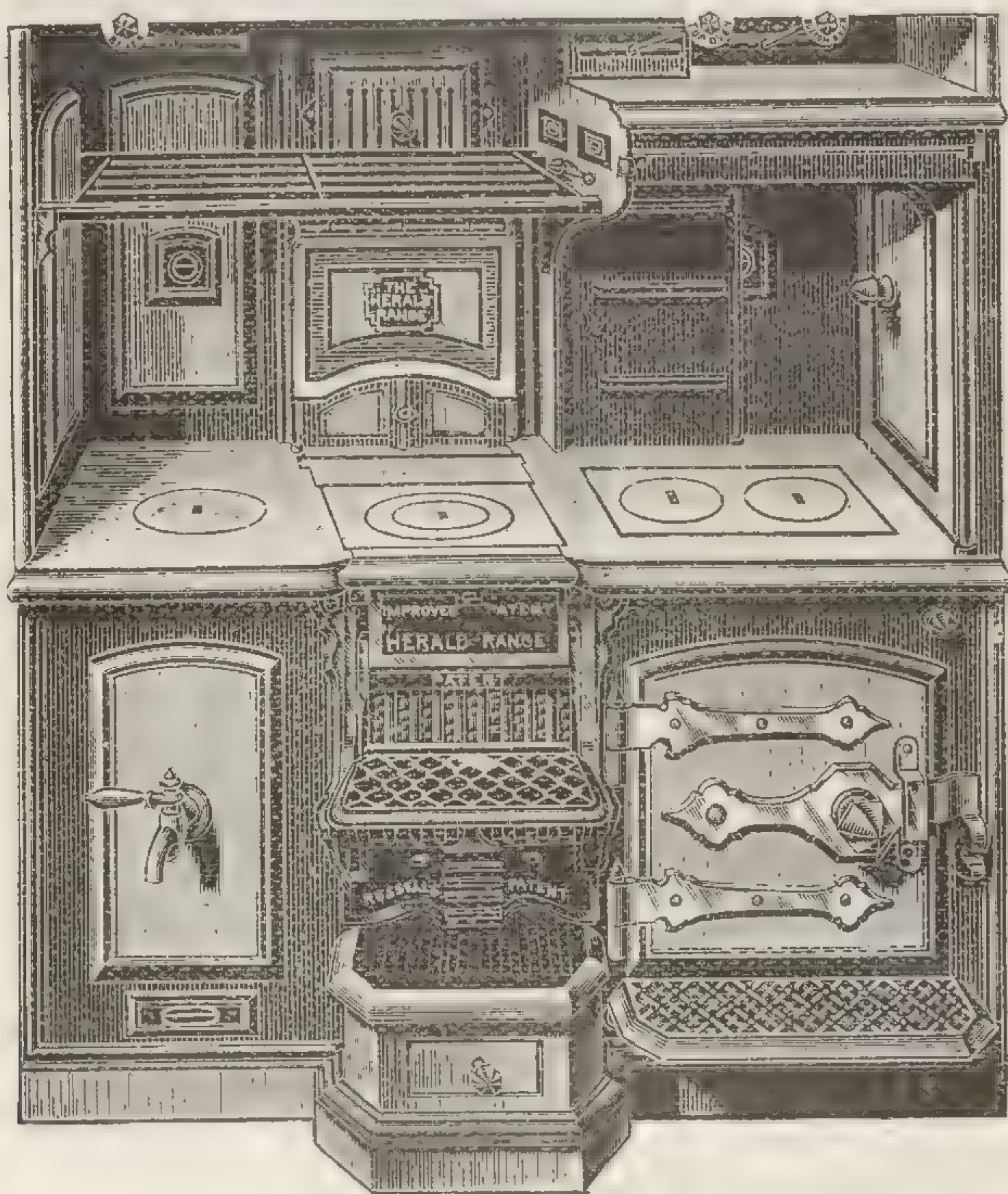
Patent Collapsible Oven Range, No. 300.



Elevation of Range with Patent Oven formed on Hot Plate.

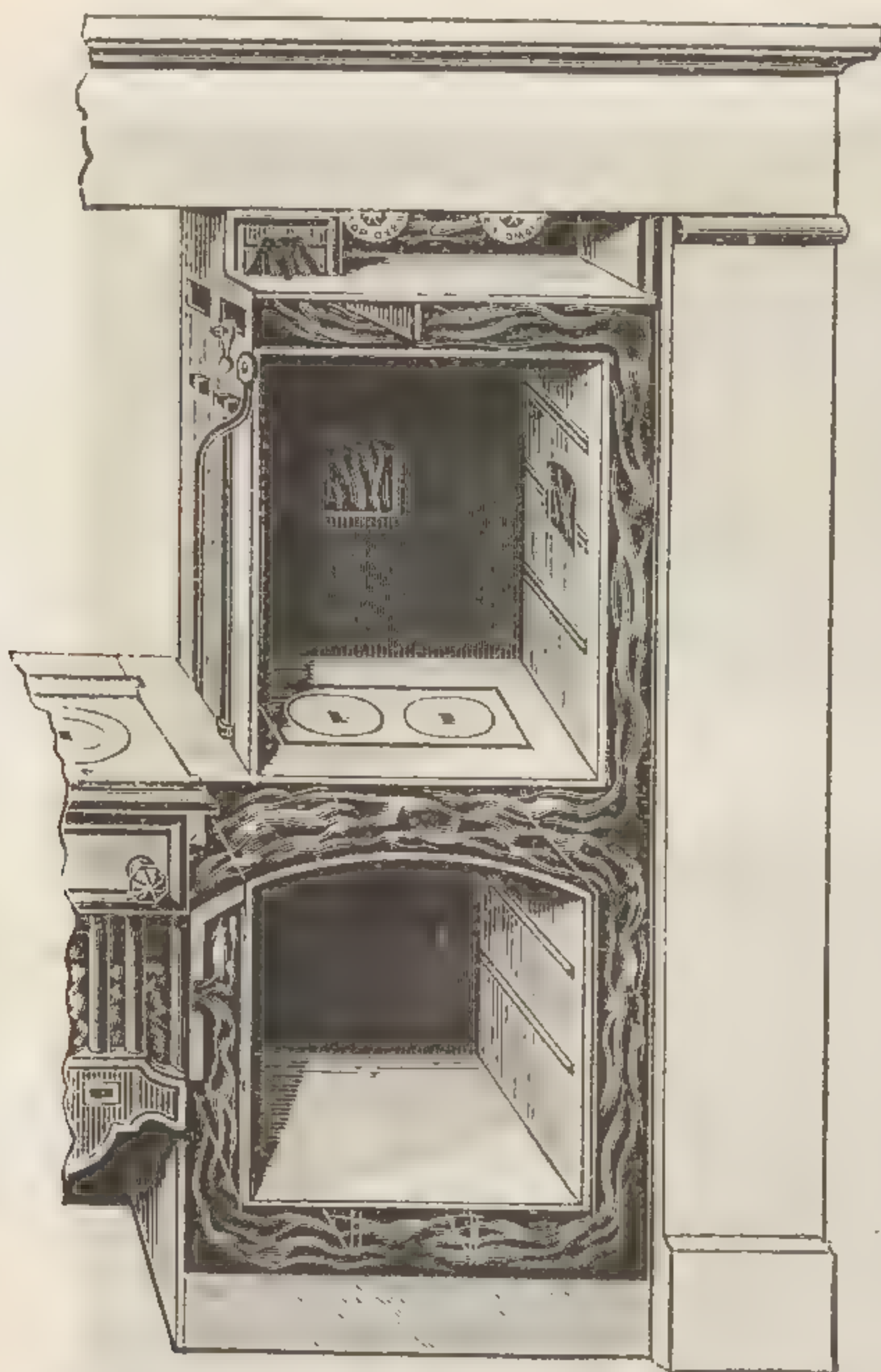
THE Patentees have great pleasure in placing before the public their Patent Collapsible Oven Range, believing it will supply a long-felt want to those who use the Close Fire or Leamington Range. The necessity of an oven on the Yorkshire Range principle, in connection with the Close Fire Range (where the bottom of the oven is the first part to receive the heat) has been universally acknowledged. This want has been to some extent met by placing on the top of the Close Fire Range Oven a second oven, but the disadvantage has been that it was a fixture and could not be removed, thus curtailing the hot plate surface when required for boiling purposes; giving the advantage of the Yorkshire Oven, but to the total loss of that portion of the hot plate when required for general use. This great objection and difficulty has been surmounted by the Patent Collapsible Oven, which gives all the advantages of the Yorkshire Range Oven, and does away with its being a fixture, thus allowing free use of the hot plate when the top oven is not required. It also permits the hot plate to be heated much quicker, and without the necessity of throwing all the heat round the bottom oven as in all other ranges,

Patent Collapsible Oven Range, No. 300.



Elevation of Range showing Patent Oven when not in use.

causing a great deposit of soot in the oven flues, and the consequent result of wearing out the oven. The Collapsible Oven is constructed of two folding plates next the fireside and on the top of the hot plate. Another plate hinged on the other side next to the side coving forms the door; thus by bringing forward the door, which when not in use lies close to the side coving, and by pulling forward the two folding plates which lie against the back coving, one of the most perfect bread or pastry baking ovens is formed. The whole operation is simple in the extreme, and can be performed by a child, the making of a large roasting or baking oven and the doubling of it up again not taking more than twenty seconds. The side plates are held in position by a small lever at the top. The ovens are worked by two damper plates, one for the bottom oven and one for the top. When the bottom oven only is required, the bottom oven damper is drawn out, and when the top oven only is being used, then the top oven damper is drawn forward. This is also done when the hot plate only is wanted for boiling, &c. When the bottom oven only is required, the same fire is also heating the top oven for use as a hot closet for keeping food or heating plates. When bread or pastry



Section of Ovens, showing arrangement of Flues when in action.

or any food requiring specially a bottom heat is required, the damper for the top oven is drawn out, and in an incredible short time the oven can be got to 450 or 500 degrees of heat. The flame and heat from the fire passes under the bottom, up the side, and over the top of oven, thus surrounding it with heat, and being the natural course of the heat, namely, all upwards, a uniformly well-heated oven can always be depended upon. The top oven is also self-setting, requiring no brickwork except that provided by the jambs at the side of the opening, the other part of the top oven flues being formed in iron. The saving of fuel with this new Range is immense; it will do double the work with half the fuel of any other Range, with the great advantage of having a large oven if necessary which can be used for any purpose or closed up in a few seconds when not required. The fire portion is fitted with our Patent Lifting Bottom Grate, which is the simplest and most efficient of any which has been brought out. The top of fire has our Patent Sliding Hot Plates, thus avoiding the inconvenience of lifting off the hot plates. The fire is fitted with our Patent Telescopic Front Bars for roasting, which makes

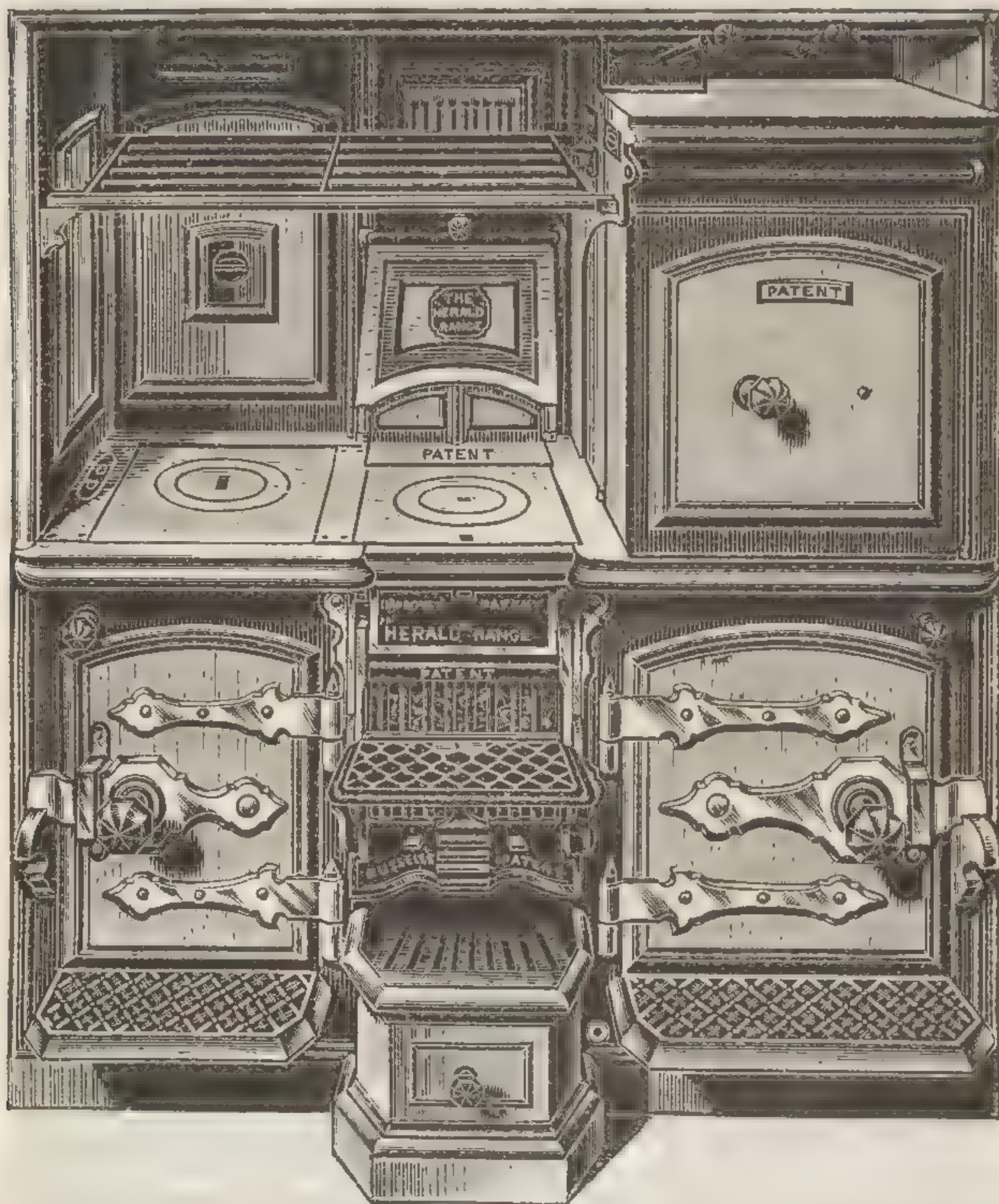
toasting and roasting before the fire a pleasure instead of almost an impossibility as in other Ranges. It is also a Combined Open and Close Fire, giving a bright cheerful appearance to the room when not required for cooking, and also saving the usually large consumption of fuel.

No. 300.—Ground and Blacked Best Finished Combined Open and Close Fire Patent Collapsible Oven Range, fitted with patent collapsible oven on hot plate, patent adjustable bottom grate, and patent telescopic front fire bars for making roasting fire, bright loose fitted malleable wrought-iron bands and latch, bright bracket table, warm air tube and ventilating valve to oven, patent sliding hot plates, covings and plate rack with bright O.G. front, wrought-iron covering-in plate, long rod dampers, cinder sifter, &c. Fronts, 30in. high; covings, 30in.; hot plates, 21in. wide.

Sizes.....	42in.	45in.	48in.	51in.	54in.	57in.	60in.
Price.....	£13-7-0	£14-3-4	£14-17-9	£15-11-0	£16-2-3	£17-1-8	£17-15-6
If made oven and sham with zin. larger oven, no side boiler.							
Less than } above price }	15/-	15/10	16/8	17/6	18/4	20/-	21/8

Special Wrought-iron High Pressure Back Boilers, from 37/- to 75/- each.
Rounded Corners as No. 361, page 20, 12/6 extra.

THE "HERALD," No. 301.



No. 301. Ground and Blacked Best Finished Double Oven Combined Open and Close Fire Patent Collapsible Oven Range, with wrought-iron oven and roaster and shelves, air tube and ventilating valve to roaster, patent collapsible oven fitted on hot plate, patent rising bottom grate and telescopic front fire bars for making roasting fire, bright loose fitted malleable wrought-iron bands and latches, bright bracket tables, covings and plate rack with bright O.G. front, down-draught cheeks to more effectually heat bottom of ovens, patent sliding hot plates, wrought-iron covering-in plate, and long rod dampers, ashes pan bright top, cinder sifter, hook and raker, &c. Fronts, 30in. high ; covings, 30in. ; hot plates, 21in. wide. Fitted in sections.

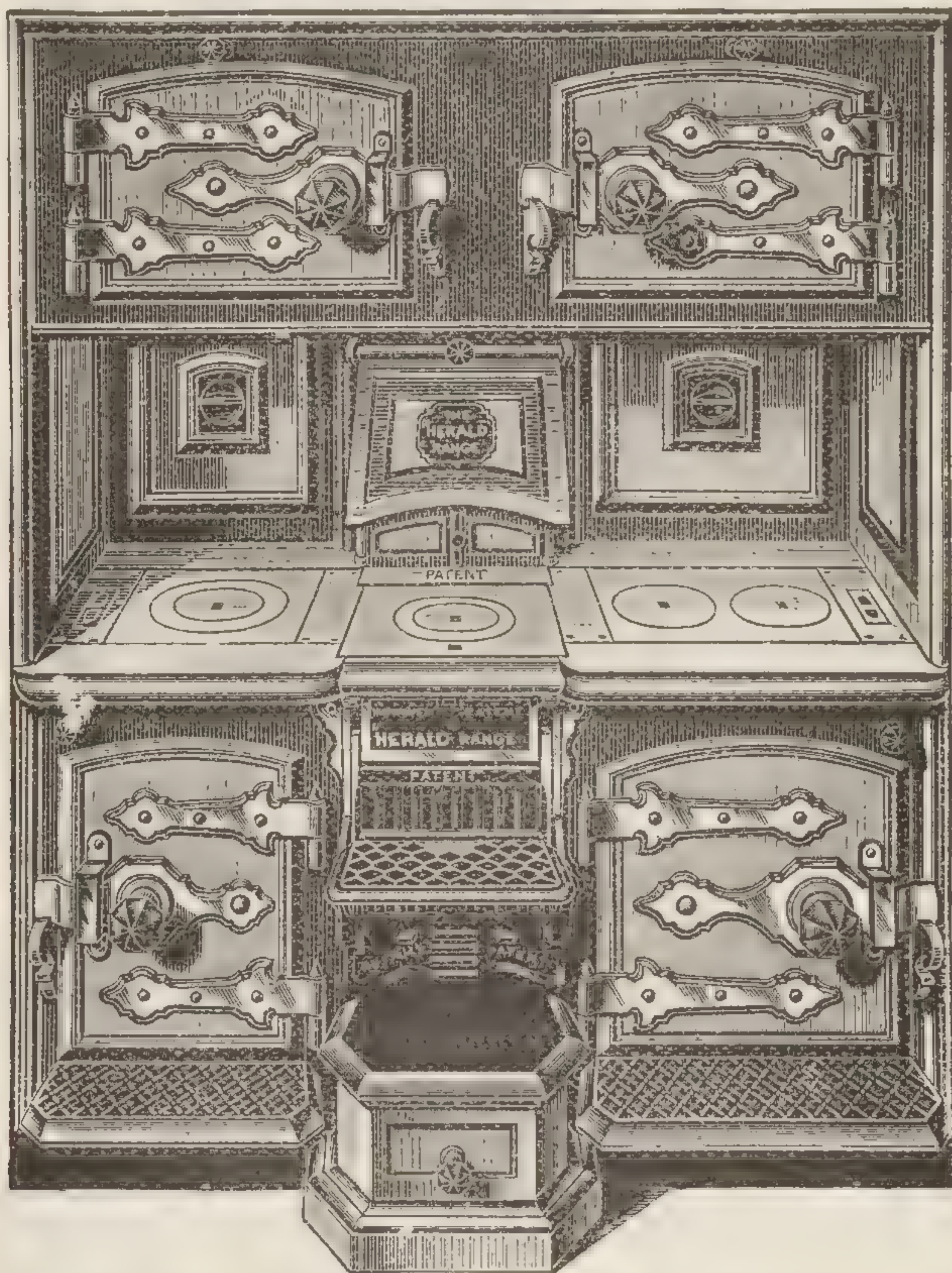
Sizes ..	48in.	51in.	54in.	57in.	60in.	66in.	72in.
Price ..	£18-15-6	£19-9-0	£20-0-0	£20-14-6	£21-7-9	£24-3-4	£27-15-6

Special Wrought-iron High Pressure Back Boilers, from 37/- to 75/- each.

Rounded Corners as No. 361, page 20, 12/6 extra.

Jamb Mouldings, see pages 7, 11, 21, 22, 23.

THE "HERALD," No. 366.



No. 366.—Ground and Blacked and Best Finished Double Oven Combined Open and Close Fire "Herald" Range, with hot closets instead of the ordinary plate rack for keeping joints hot, &c. ; with patent rising bottom grate, patent telescopic front fire bars, wrought-iron ovens and shelves, all bright malleable wrought-iron fittings, bracket and tables, patent sliding hot plates, covings, wrought-iron covering-in plate. Fronts, 30in. ; height, 5ft. 9in. ; hot plates, 21in.

Sizes ..	48in.	51in.	54in.	57in.	60in.	66in.	72in.
Price ..	£20-6-6	£21-5-0	£21-19-0	£23-0-0	£24-0-0	£27-4-0	£30-13-0

Special Wrought-iron High Pressure Back Boilers, from 37/- to 75/- each.

Tile Covings as No. ²⁷⁰
360 page 19, 10/- per foot extra.

Jamb Mouldings, see pages 7, 11, 21, 22, 23.

The "CITIZEN" Patent Range.

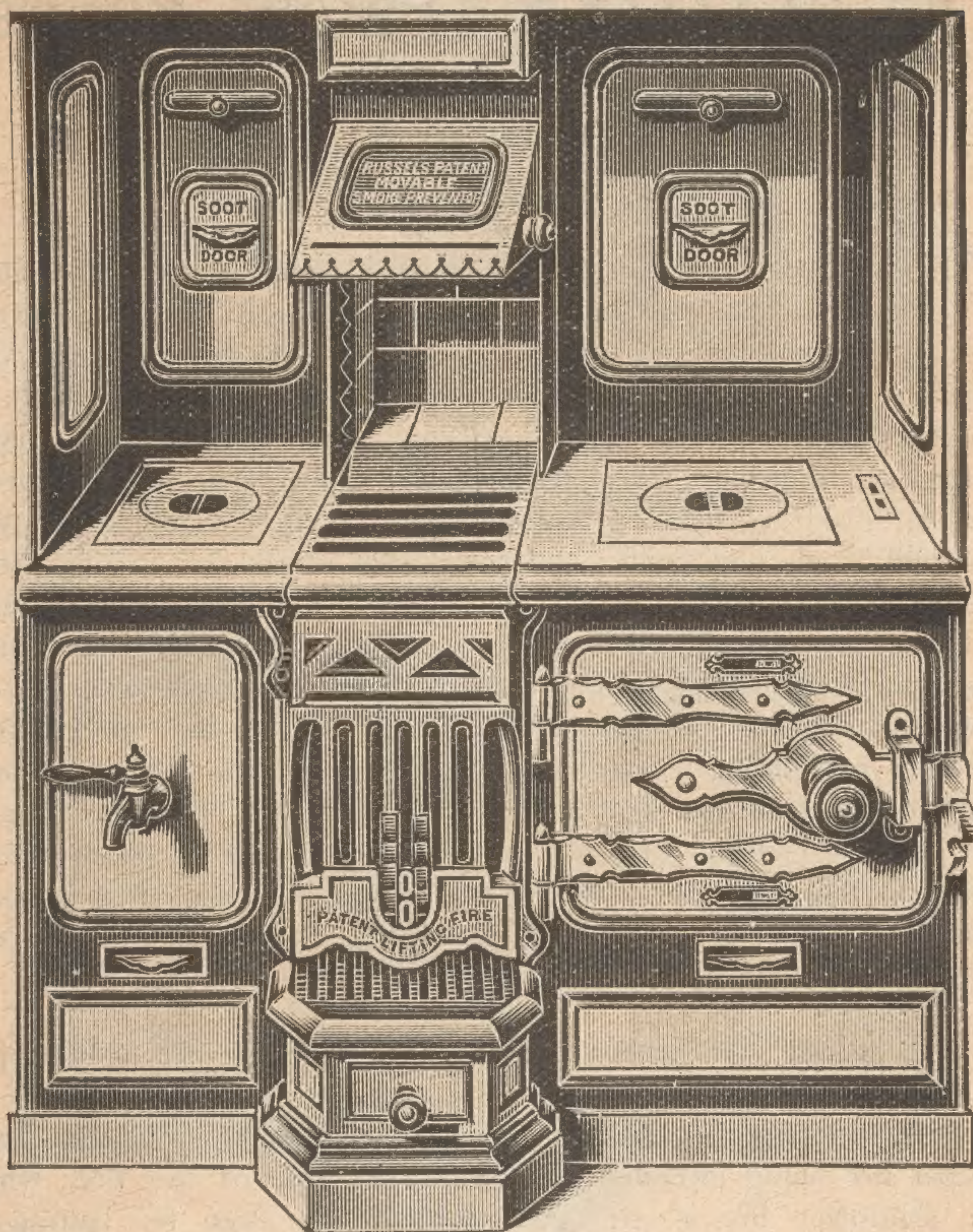
. . . By Her Majesty's Royal Letters Patent. . .

THIS unique and admirably-constructed Range for domestic purposes has been designed by the Patentees as one of the very best of its kind in the market, combining simplicity of construction, economy in fuel (at least 40 per cent. saved), perfect Roasting or Baking Oven. Certain cure for smoky chimneys; all the fire parts strong and durable; fire regulated to almost any size required; cinders sifted and used over again. This Range is fitted with bright polished bands and latch; hot plate with bright, bold O.G. front moulding, with square panels and plugs. Boiler is arranged with two-sized openings for filling—that is, the large square or the round plug can be lifted off; Patent Movable Bonnet can be raised or lowered every three inches, adapting itself to every form of chimney, whether bad draught or otherwise. It is well known that the best constructed chimneys will smoke when the wind is blowing in a particular direction, arising from the down-current being more powerful than the up-current. This Patent Bonnet reverses these conditions and can be raised or lowered until the up-current becomes the most powerful.

We would call special attention to the excellent yet simple improvement of the adjustable grate bottom, by which the size of the fire can be regulated from six to twelve inches in depth; the deeper fire being intended for roasting in front of the fire, while the shallower fire is arranged to heat the oven for baking or roasting at any height. The ashes pan is also constructed with a cinder sifter, to separate the dust from the larger cinders, which are burnt over again.

NOTE.—All the parts of this Range are interchangeable, so that in case of breakage or repairs, new parts can be sent without trouble or inconvenience.

The "Citizen" Patent Open Fire Range, No. 273.



No. 273—Rubbed and Blacked Patent "Citizen" Open Fire Range, with patent adjustable bottom grate, patent fall bar with unbreakable pins and with loose attachment for taking out fall bar when necessary, cast oven and shelves, loose bright fitted malleable wrought-iron bands and latches, covings and patent movable smoke preventer, cast side boiler and brass tap, ashes pan bright top, cinder sifter, dampers. Fronts, 28in.; covings, 24in.; hot plate, 14in. wide.

Sizes ..	36in.	39in.	42in.	45in.	48in.	51in.	54in.
Price ..	£4-15-0	£4-19-2	£5-4-2	£5-13-4	£6-0-0	£6-10-0	£6-18-4

No. 274.—Price of above with Low Skirtings only.

	£4-2-6	£4-6-8	£4-10-10	£4-15-10	£5-3-4	£5-13-4	£5-18-4
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Plate Rack, 2/1 per foot extra. Bracket Tables under ovens, 3/6 extra.

Sheet Iron covering-in plates for top of range, 4/6 each.

B.H.C. 1.44e 7/91 £30.00

B. 14c. 1. 74c. 7/91 250. 50

Testimonial.



From FRAULEIN NOEDEL,

Lady Superintendent to H.R.H. the Princess of Wales' Technical
School, Sandringham.

Sandringham, Norfolk,

September 22nd, 1891.

Sirs,—After using the "Herald" Range in H.R.H. the Princess of Wales' School of Cookery for more than a year, I have pleasure in testifying to its thorough efficiency in every way. It uses comparatively little fuel, keeps pots boiling on every part of the hot plate, the ovens bake well, and it also supplies us with plenty of hot water.

Believe me, Sirs,

Yours truly,

CHARLOTTE NOEDEL,

Lady Superintendent to H.R.H. the Princess of Wales' Technical School.